spring baking

make some magic

simple success

82 TASTE SENSATIONS

- BREADS AND MUFFINS
- CAKES, COOKIES & BARS
- BRUNCH IDEAS
- EASTER TREATS

LAVENDER MADELEINES

yum!

plus:

BERRYLICIOUS TREATS & LIGHT-AS-AIR MERINGUES

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SPRING BAKING

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Photographer: Ian Wallace via StockFood

breads & muffins

Bake up a batch of delicious muffins or a loaf of quick bread for an easy breakfast or snack. The whole family is sure to love these picks!

Carrot-Spice Sweet Bread

Lightly sweetened with dark brown sugar, this lovely loaf is perfect for breakfast or anytime you need a little pick-me-up.

ACTIVE TIME: 30 MINUTES
START TO FINISH: 5 HOURS
SERVINGS: 12

- **1 ¾ cups all-purpose flour**
- **⅔ cup packed dark brown sugar**
- **1 Tbs. baking powder**
- **1 ½ tsp. ground cinnamon**
- **½ tsp. salt**
- **1 ½ cups grated carrots, from 2 to 3 carrots**
- **2 eggs**
- **⅓ cup milk**
- **⅓ cup oil**
- **½ cup butter, at room temperature**
- **4 oz. cream cheese, at room temperature**
- **½ cup confectioner's sugar**
- **1 tsp. vanilla extract**
- **2 Tbs. chopped walnuts**

METHOD

1. Heat oven to 350°F. Coat 8½x4½-inch loaf pan with baking spray with flour. In large bowl, combine flour, brown sugar, baking powder, cinnamon, and salt. Stir in carrots, eggs, milk, and oil until just blended; spread into pan.

2. Bake 50 minutes or until toothpick inserted into center comes out clean. Cool on rack 30 minutes. Transfer from pan to rack and cool completely.

3. On medium-low speed, beat butter, cream cheese, confectioners' sugar, and vanilla until light and fluffy, about 2 minutes Transfer loaf to serving platter; spread frosting over top and sides of loaf. Sprinkle with chopped walnuts.

HEALTH TIP:
Feel sunnier with rhubarb. Nutrients in this spring favorite stimulate the creation of mood-boosting alpha waves in the brain, helping improve outlook for five hours.

Almond-Rhubarb Pound Cake

ACTIVE TIME: 15 MINUTES
START TO FINISH: 2 HOURS
SERVINGS: 8

- **1 (16-oz.) package pound cake mix**
- **⅔ cup milk**
- **2 eggs**
- **¼ cup butter, at room temperature**
- **½ cup almond paste (5 oz.), crumbled**
- **1 tsp. ground nutmeg**
- **3 cups chopped fresh rhubarb**

METHOD

1. Heat oven to 350°F. Grease two 8x4-inch loaf pans. Prepare cake mix according to package directions with milk, eggs, and butter, adding almond paste and nutmeg. Stir in rhubarb. Divide between pans. Bake 55 minutes or until toothpick inserted into centers comes out clean. Cool.

NUTRITION: *Cal. 394, Pro. 6g, Carb. 60g, Fiber: 3g, Sug. 35g, Chol. 64mg, Sod. 275mg, Total fat 15g, Sat. 6g, Trans. 1g*

TIP:
These loaves freeze wonderfully. Make ahead of time for easy weekday breakfasts.

Banana Nut Quick Bread

Regular banana bread uses high-carb bananas, not to mention a lot of flour and sugar. This keto version has that perfect bready texture and the heady aromas of banana, vanilla, and cinnamon.

SERVINGS: 12

- **2 cups almond flour**
- **⅔ cup powdered erythritol**
- **½ cup golden milled flaxseed**
- **2 Tbs. coconut flour**
- **2 tsp. ground cinnamon**
- **¾ tsp. baking soda**
- **¾ tsp. salt**
- **½ tsp. psyllium husk powder**
- **6 large eggs**
- **½ cup heavy whipping cream**
- **¼ cup water**
- **1 ½ Tbs. banana extract (look for pure banana extract with no added sugar)**
- **1 Tbs. pure vanilla extract**
- **1 ½ tsp. apple cider vinegar**
- **¼ tsp. stevia glycerite**
- **¾ cup plus 2 Tbs. walnut pieces, divided**

METHOD

1. Preheat the oven to 350°F. Line a 9×5-inch loaf pan with parchment paper.
2. In a large bowl, whisk together the almond flour, powdered erythritol, flaxseed, coconut flour, cinnamon, baking soda, salt, and psyllium husk powder.
3. In a medium bowl, whisk together the eggs, cream, water, banana extract, vanilla, apple cider vinegar, and stevia glycerite.
4. Add the wet ingredients to the dry and stir to combine, being careful not to overmix. Fold in ¾ cup walnuts.
5. Pour the batter into the prepared loaf pan and sprinkle the remaining 2 tablespoons walnuts on top.
6. Bake until a wooden skewer inserted into the center comes out clean, about 50 to 60 minutes.
7. Cool completely before slicing.

NUTRITION: *Cal. 272, Pro. 10g, Fat 23g, Carbs 9g, Fiber 5g*

Recipe excerpted from Keto Bread ***by Faith Gorsky and Lara Clevenger (Simon & Schuster, 2019).***

Crumb-Topped Blueberry Muffins

We jazzed up pound cake mix with plenty of berries to create these tender treats.

ACTIVE TIME: 20 MINUTES
START TO FINISH: 40 MINUTES
SERVINGS: 12

- **1 (16-oz.) package pound cake mix**
- **5 Tbs. butter, at room temperature**
- **½ cup milk**
- **2 eggs**
- **1 tsp. grated lemon zest**
- **1 ¼ cups blueberries**

METHOD

1. Heat oven to 375°F. Line 12 muffin cups with cupcake liners. In bowl, combine ⅔ cup pound cake mix and 2 tablespoons butter. Using hands, knead until crumbs form; reserve.

2. In separate bowl, combine remaining cake mix and 3 tablespoons butter, milk, eggs. and lemon zest. Stir in ¾ cup blueberries. Divide among muffin cups. Top with remaining ½ cup blueberries, then crumb mixture. Bake until lightly browned and baked through in center, about 20 minutes.

NUTRITION: *Cal. 216, Pro. 3g, Carb. 35g, Fiber 0g, Sug. 20g, Chol. 45mg, Sod. 188mg, Total fat 8g, Sat. 4g*

KITCHEN TIP:
You can use flavored Greek yogurt, like vanilla or honey, for an extra kick.

A blend of tempting flavors spices up these muffins.

Maple-Apple-Almond Butter Muffins

These healthy morning treats are surprisingly moist. For extra indulgence, serve them warm with butter and jam.

ACTIVE TIME: 10 MINUTES
START TO FINISH: 30 TO 35 MINUTES
SERVINGS: 12

- **½ cup all-purpose flour**
- **½ cup whole-wheat flour**
- **2 tsp. baking powder**
- **½ tsp. baking soda**
- **1 tsp. ground cinnamon**
- **¼ tsp. ground nutmeg**
- **¼ tsp. ground cloves**
- **½ tsp. kosher salt**
- **⅓ cup whole milk**
- **¾ cup almond butter**
- **¾ cup Greek yogurt or sour cream**
- **½ cup maple syrup**
- **3 Tbs. firmly packed light brown sugar**
- **1 large egg**
- **2 tsp. vanilla extract**
- **1 large apple, peeled, cored, and grated (about ¾ cup)**
- **Turbinado sugar, for sprinkling**

METHOD

1. Preheat oven to 375 F. Line 12 standard muffin cups with paper or foil liners.
2. In a medium bowl, whisk together the flours, baking powder, baking soda, cinnamon, nutmeg, cloves, and salt.
3. In a large bowl, whisk together milk, almond butter, yogurt, maple syrup, brown sugar, egg, and vanilla. Add flour mixture to wet ingredients and stir with a rubber spatula just until combined. Fold in apple. (Batter will be thick.)
4. Divide batter evenly among prepared muffin cups. Sprinkle with turbinado sugar. Bake, rotating halfway through, until a toothpick inserted into the center of a muffin comes out clean, 20 to 25 minutes. Let cool in pan on wire rack for 5 minutes, then transfer to rack to cool completely.

Breakfast Muffins

ACTIVE TIME: 20 MINUTES
START TO FINISH: 1 HOUR, 5 MINUTES
SERVINGS: 12

- **3 medium, overripe bananas, peeled, mashed**
- **3 Tbs. vegetable oil**
- **3 Tbs. soy milk**
- **⅓ cup coconut sugar**
- **2 cups self-rising flour**
- **1 tsp. baking soda**
- **3 cups vegan berry-and-cherry muesli**

METHOD

1. Preheat the oven to 350°F. Line a 12-hole muffin tin with muffin liners.
2. In a mixing bowl, add the bananas, vegetable oil, soy milk, coconut sugar, self-rising flour, baking soda, and 2½ cups muesli and mix together thoroughly.
3. Spoon the mixture into the muffin liners, then sprinkle the remaining muesli over the top and bake for 35 to 45 minutes.

NUTRITION: *Cal. 202, Total Fat 4.9g, Sat. 1g, Carb. 37.9g, Sug. 13.3g, Fiber 3g, Pro. 3.8g, Sod. 0.15g*

Apple Cinnamon Muffins

This classic never gets old.

SERVINGS: 12

MUFFINS

- 2 cups all-purpose flour
- ½ cup sugar
- ½ cup light brown sugar, packed
- 2 tsp. baking powder
- ½ tsp. salt
- 2 tsp. cinnamon
- ½ cup unsalted butter, melted and cooled slightly
- 2 large eggs
- ½ cup whole milk (or nondairy milk)
- 1 tsp. vanilla extract
- 1 ½ cups apples (two medium-size apples)

TOPPING

- 3 Tbs. sugar
- 3 Tbs. brown sugar, packed
- 1 tsp. cinnamon

METHOD

1. Preheat the oven to 375°F.
2. Grease or line a muffin pan with paper cupcake liners.
3. In a medium-size bowl, whisk together the flour, sugar, light brown sugar, baking powder, salt, and cinnamon.
4. In another bowl, mix together the melted butter, eggs, milk, and vanilla extract. Add the dry ingredients into the large bowl of wet ingredients and stir gently until just combined. Do not overmix.
5. Peel and chop the apples into small pieces, and then fold them into the batter mixture.
6. Fill each muffin cup about two-thirds full with batter.
7. For the topping, mix together sugar, brown sugar, and cinnamon in a small bowl.
8. Sprinkle the topping mixture evenly over each muffin.
9. Place the muffins in the oven and bake for about 20 to 25 minutes, or until a toothpick inserted into the center comes out clean or with just a few crumbs clinging to it.
10. Allow the muffins to cool for about 10 minutes in the pan before transferring them to a wire rack to cool completely.

Cinnamon-Swirl Bread

This loaf makes an excellent base for French toast or is great by itself—especially when toasted and spread with butter.

ACTIVE TIME: 25 MINUTES
START TO FINISH: 1 HOUR, 15 MINUTES TO 1 HOUR, 25 MINUTES
MAKES 1 LOAF

FOR THE CINNAMON SWIRL

- **⅓ cup granulated sugar**
- **⅓ cup firmly packed light brown sugar**
- **2 tsp. ground cinnamon**
- **¼ tsp. ground nutmeg**

FOR THE BREAD

- **2 cups all-purpose flour**
- **1 tsp. baking powder**
- **1 tsp. baking soda**
- **1 tsp. kosher salt**
- **½ cup (1 stick) unsalted butter, at room temperature**
- **1 cup granulated sugar**
- **2 large eggs**
- **2 tsp. vanilla extract**
- **1 cup sour cream or plain, full-fat Greek yogurt**

METHOD

1. Preheat oven to 350 F. Coat a 6x3-inch loaf pan with butter or nonstick cooking spray and line with parchment paper, letting the edges hang over sides of pan.
2. To make the cinnamon swirl, in a medium bowl, stir together both sugars, cinnamon, and nutmeg. Set aside.
3. To make the bread, in a medium bowl, whisk together flour, baking powder, baking soda, and salt.
4. In a large bowl, using an electric mixer, beat butter and sugar together on medium-high speed until light and fluffy, about 3 minutes. Add eggs and vanilla and beat until combined. Add half the flour mixture and beat on low speed until combined. Add sour cream and beat until combined. Scrape down the sides of the bowl with a rubber spatula. Add remaining flour mixture and beat just until combined. (Batter will be thick.) Pour one-third of batter into prepared pan and smooth the top with an offset spatula or butter knife. Sprinkle half the cinnamon sugar evenly on top, gently using your fingers to press it down onto the batter. Top with another one-third of the batter and remaining cinnamon sugar, pressing gently to adhere. Top with remaining batter. Use a butter knife to swirl the cinnamon sugar into the batter in a zigzag pattern. Smooth the top.
5. Bake until toothpick inserted in center of bread comes out clean and top is golden brown, 50 to 60 minutes. (Check bread after 40 minutes; if browning too quickly, tent with aluminum foil.) Cool in pan on wire rack for 15 minutes. Using parchment paper as handles, transfer bread directly to rack to cool completely.

luscious lemon

Celebrate spring with a hint of tartness and a whole lot of sweet! Discover new twists on perennial classics.

Lemon Meringue Tart

It takes only 3 ingredients to create the light-as-air cloud of fluffy meringue topping that makes this sweet-tart delight a real standout.

ACTIVE TIME: 1 HOUR
START TO FINISH: 6 HOURS
SERVINGS: 10

- ½ of 11-oz. package pie crust mix
- 6 egg yolks
- 1 ⅓ cups + ½ cup sugar
- ⅓ cup cornstarch
- 1 Tbs. grated lemon zest
- ⅔ cup fresh lemon juice
- 3 Tbs. butter, cut into pieces
- 4 egg whites
- ¾ tsp. cream of tartar

METHOD

1. Heat oven to 400°F. Prepare pie crust mix according to package directions for one-crust pie. On lightly floured surface, roll out dough into 14-inch round; fit into 10x1½-inch round baking or quiche dish. Fold dough under around edge, leaving ¼ inch above edge of baking dish; prick bottom with fork. Chill 20 minutes. Line pie shell with foil; fill with dried beans or rice. Bake 15 minutes. Remove foil with beans; bake until golden, 5 to 7 minutes. Let cool.

2. Reduce oven temperature to 350°F. In heatproof bowl, beat egg yolks; reserve. In pot, combine 1⅓ cups sugar and cornstarch. Stir in 1⅔ cups water, lemon zest, and lemon juice until smooth. Over medium-high heat, cook, stirring, until mixture thickens, 4 to 5 minutes. Gradually and slowly stir 1 cup hot lemon mixture into yolks until blended; stir yolk mixture back into pot. Bring to a boil, stirring; cook 1 minute more. Remove from heat. Stir in butter. Pour into crust.

3. On medium speed, beat egg whites with cream of tartar until soft peaks form. On high speed, beat in remaining ½ cup sugar, 1 tablespoon at a time, until dissolved and mixture is stiff. Spread over hot filling, sealing to crust. Bake until golden, 10 to 12 minutes.

Perfect meringue every time!

STEP 1
The trick to bakeshop-beautiful meringue: Add the sugar slowly, by tablespoonfuls, and beat until each addition is thoroughly dissolved before adding more. The finished mixture should be thick, stiff, and glossy, not grainy.

STEP 2
Spread the meringue over the hot filling to meet the crust edge to seal. Using the back of a spoon, lightly swirl the meringue into peaks, then bake the tart until the tops of the peaks are lightly golden brown.

Glazed Lemon Loaf Cake

Our delicious buttermilk loaf cake makes the perfect coffee-break snack or breakfast delight.

ACTIVE TIME: 30 MINUTES
START TO FINISH: 2 HOURS
SERVINGS: 8

- **1 ½ cups cake flour**
- **½ tsp. baking powder**
- **¼ tsp. baking soda**
- **¼ tsp. salt**
- **¾ cup granulated sugar**
- **½ cup butter, at room temperature**
- **2 eggs**
- **2 tsp. grated lemon zest**
- **2 Tbs. lemon juice**
- **½ cup buttermilk**
- **¾ cup confectioner's sugar**
- **4 tsp. milk**
- **Lemon zest strips (optional)**

METHOD

1. Heat oven to 350°F. Coat 8½x4½-inch loaf pan with baking spray with flour. Combine cake flour, baking powder, baking soda, and salt; reserve.

2. In separate bowl, on medium speed, beat granulated sugar and butter until light and fluffy, about 2 minutes. On low speed, beat in eggs, then 1 teaspoon lemon zest and lemon juice until combined.

3. Alternately beat in reserved flour mixture with buttermilk until smooth. Transfer to prepared loaf pan. Bake 30 to 35 minutes, until toothpick inserted into center comes out clean. Cool in pan 20 minutes. Transfer from pan to rack; cool completely, then transfer to serving dish.

4. In small bowl, stir together confectioner's sugar, milk, and remaining lemon zest. Spread over cake. Garnish with lemon zest strips.

Lemon Bars

These gluten-free bars taste exactly like the full-carb coffee shop version but without all the ingredients you don't want.

ACTIVE TIME: 10 MINUTES
START TO FINISH: 40 MINUTES
SERVINGS: 16

CRUST

- **2 cups almond flour**
- **6 Tbs. butter, melted**
- **⅓ cup granulated sugar substitute (such as Swerve)**
- **1 Tbs. freshly grated lemon zest**

FILLING

- **½ cup butter**
- **½ cup granulated sugar substitute (such as Swerve)**
- **½ cup freshly squeezed lemon juice (about 6 lemons)**
- **¼ cup freshly grated lemon zest**
- **6 large egg yolks, at room temperature**
- **½ tsp. xanthan gum**
- **2 Tbs. unflavored collagen powder (or 1 tsp. unflavored gelatin, such as Great Lakes)**

METHOD

1. Preheat oven to 350°F. Line an 8-inch square baking dish with parchment paper, allowing paper to overhang sides of pan for easier removal.
2. In a medium bowl, mix together all crust ingredients. Evenly press into bottom of pan. Bake 10 minutes. Remove and let cool on a wire rack but leave oven on.
3. Meanwhile, prepare filling: In a medium saucepan over low heat, melt butter. Remove from heat; whisk in sweetener, lemon juice, and lemon zest until dissolved.
4. Gradually whisk in egg yolks and set over low heat. Whisk continually until lemon curd starts to thicken.
5. Remove from heat; strain through a sieve into a small bowl. Whisk in xanthan gum and collagen (or gelatin) until dissolved.
6. Pour filling over parbaked crust; spread evenly to edges of pan. Bake 15 minutes or until set. Transfer to a wire rack to cool completely.
7. Cut into 16 pieces. If desired, sprinkle with additional confectioner's sweetener before serving.

NUTRITION: *Cal. 177, Fat 15g, Pro. 3g, Carbs 8g, Fiber 0g, Net Carbs 8g*

***Recipe courtesy of Mellissa Sevigny,* ibreatheimhungry.com.**

Lemon Snack Cake

The secret that makes this snack cake addictively moist and tender? A double dose of sweet lemony glaze.

ACTIVE TIME: 40 MINUTES
START TO FINISH: 1 HOUR, 30 MINUTES
SERVINGS: 24

LEMON GLAZE

- **4 cups confectioner's sugar, from 2 (16-oz.) packages**
- **6 Tbs. lemon juice**

CAKE

- **1 (15.25-oz.) package yellow cake mix**
- **1 cup buttermilk**
- **3 eggs**
- **½ cup oil**
- **1 Tbs. grated lemon zest**
- **Strawberries (optional)**

METHOD

1. Heat oven to 350°F. Line bottom of 15x10-inch rimmed baking sheet with parchment paper; coat paper and sides of baking sheet with cooking spray.

2. In bowl, whisk 3 cups confectioner's sugar and lemon juice; set aside.

3. In separate bowl, on low speed, beat cake mix, buttermilk, eggs, and oil for 30 seconds or until blended. Increase speed to medium; beat 2 minutes or until well combined. Stir in lemon zest. Spread batter in prepared baking sheet. Bake 13 to 15 minutes, until toothpick inserted into center comes out clean.

4. Immediately, using wooden skewer or toothpick, poke holes all over top of cake. Spread half of lemon glaze over cake. Cool in pan on rack 30 minutes. Stir remaining confectioner's sugar into glaze until thickened. Spread over cake. Garnish with strawberries just before serving.

Two-Bite Lemon Tarts

These elegant, melt-in-your-mouth delights are sure to earn raves.

ACTIVE TIME: 45 MINUTES
START TO FINISH: 2 HOURS, 30 MINUTES
SERVINGS: 12

- **1 ¾ sticks butter**
- **2 cups flour**
- **1 cup granulated sugar**
- **4 eggs**
- **¼ cup lemon juice**
- **½ tsp. lemon zest**
- **2 Tbs. cornstarch**
- **½ tsp. cream of tartar**
- **¾ cup confectioner's sugar**

METHOD

1. In food processor, pulse 1½ sticks butter, flour, ½ cup granulated sugar, 1 egg, and 1 tablespoon cold water until dough ball forms. Shape into disk, wrap in plastic; chill.

2. Heat oven to 375°F. On surface, roll out dough to ½ inch thick. Punch out 12 (2-inch) rounds; press into mini-muffin wells. Crimp edges and prick bottoms with fork. Bake 12 to 15 minutes. Separate yolks from remaining eggs. In pot over medium heat, whisk lemon juice, zest, yolks, and remaining granulated sugar. Add cornstarch and 1 cup water. Bring to a boil, whisking constantly. On low; simmer 5 minutes, whisking. Remove from heat; mix in remaining butter. Spoon curd into pie shells; chill.

3. Place large heatproof bowl over pot of simmering water; add egg whites and cream of tartar. On low speed, beat until 160°F. Remove from heat. On high speed, beat to soft peaks, about 5 minutes. Beat in confectioner's sugar. Transfer to pastry bag fitted with medium star tip. Pipe small star on center of each tart.

Lemon curd, whipped topping, and fresh berries elevate angel food cake.

EASY HOMEMADE LEMON CURD

Lemon curd is a cinch to make at home: In pot over medium heat, whisk 1½ cups lemon juice, 1 teaspoon lemon zest, 6 egg yolks, 1 cup sugar, ¼ cup cornstarch, and 2 cups water. Bring to boil; whisk constantly. On low, simmer 5 minutes. Remove from heat; mix in ¼ cup butter. Keeps in fridge for up to 2 weeks.

Mile-High Lemon Angel Food Cake

It may look fancy, but it's easy to whip up this lighter-than-air treat that's perfect for parties.

ACTIVE TIME: 40 MINUTES
START TO FINISH: 2 HOURS, 30 MINUTES
SERVINGS: 12

- **1 (16-oz.) package angel food cake mix**
- **2 tsp. grated lemon zest**
- **½ tsp. lemon extract**
- **1 (10-oz.) jar lemon curd**
- **1 Tbs. lemon juice**
- **5 cups thawed frozen whipped topping, from 16-oz. container**
- **Fresh raspberries, lemon slices, and lemon zest curls (optional)**

METHOD

1. Heat oven to 350°F. Coat three 8-inch round cake pans with cooking spray. Prepare cake mix according to package directions, with 1¼ cups water, adding lemon zest and lemon extract. Evenly divide batter among pans. Bake 14 to 15 minutes, until toothpick inserted into centers comes out clean. Cool about 5 minutes; run knife around edges to loosen cakes from pans. Cool cakes completely in pans on racks.

2. In medium bowl, whisk together lemon curd and lemon juice; fold in 2 cups whipped topping until no white streaks remain. Transfer 1 cake layer to serving plate; spread top with half of lemon curd mixture. Top with second cake layer; spread with remaining lemon curd mixture. Top with remaining cake layer. Cover with plastic wrap; refrigerate 1 hour or until filling is set.

3. When ready to serve, spread top and sides of cake with remaining whipped topping. Garnish cake with fresh raspberries, lemon slices, and lemon zest curls if desired.

Lemon Crinkle Cookies

These tangy and refreshing treats will become your new favorite tradition for Easter or anytime in spring!

- **1 cup melted butter**
- **2 cups sugar**
- **2 eggs**
- **2 Tbs. lemon juice**
- **1 Tbs. lemon zest**
- **1 tsp. vanilla**
- **3 cups flour**
- **1 tsp. baking powder**
- **½ tsp. salt**
- **¼ tsp. baking soda**
- **4 drops of yellow food coloring**
- **Powdered sugar**

METHOD

1. On medium speed, beat melted butter, sugar, eggs, lemon juice, lemon zest, and vanilla until combined, 2 minutes.

2. On low, mix flour, baking powder, salt, baking soda, and yellow food coloring until just combined. Scoop into 1-inch balls, roll in powdered sugar, and bake at 375°F for 10 to 12 minutes.

Creamy Lemon Cheesecake Parfaits

Luscious tart lemon pie filling and velvety whipped cream are layered with crunchy crushed cookies in this impressive, yet so-easy dessert.

ACTIVE TIME: 20 MINUTES
START TO FINISH: 20 MINUTES
SERVINGS: 6

- **1 (1-oz.) package fat-free sugar-free white chocolate pudding mix**
- **1 ½ cups fat-free milk**
- **1 ¼ cups light whipped topping**
- **1 tsp. lemon zest**
- **1 tsp. lemon juice**
- **2 cups crushed animal crackers or vanilla wafer cookies**
- **1 (21-oz.) can lemon crème pie filling**
- **Raspberries, thin lemon slices, and mint sprigs (optional)**

METHOD

1. In medium bowl, whisk together white chocolate pudding mix and milk for 2 minutes or until well combined and thickened. With rubber spatula, gently fold in light whipped topping, then lemon zest and lemon juice until just combined.

2. Sprinkle 3 tablespoons crushed animal crackers in each of six 6-ounce dessert glasses or individual serving dishes. Dividing evenly, top crushed cookies with half of lemon créme pie filling. Dividing evenly, top pie filling with half of white chocolate pudding mixture. Divide remaining crushed cookies evenly among dessert glasses. Divide lemon pie filling, then pudding mixture evenly among glasses.

3. Serve immediately or cover with plastic wrap and refrigerate until ready to serve. Garnish parfaits with raspberries, thin lemon slices, and mint sprigs.

Lemon Mug Cake

Sweet, tart lemony bliss—ready in just 5 minutes!

START TO FINISH: 5 MINUTES
SERVINGS: 1

- **1 egg**
- **2 Tbs. lemon juice**
- **2 Tbs. heavy cream**
- **½ tsp. lemon stevia**
- **2 Tbs. almond flour**
- **¼ tsp. baking powder**
- **Whipped cream (optional)**

METHOD

1. Whisk all ingredients in a large mug until fully combined and smooth. Microwave until cake raises, about 90 seconds. Top with stevia-sweetened whipped cream and lemon zest, if desired.

NUTRITION: *Cal. 196, Pro. 7g, Total fat 17g, Sat. 9g, Chol. 205mg, Carbs 3g, Sod. 82mg, Fiber 1g, Sugar 1g*

EASY VARIATION:

For a decadent chocolate twist, try this quick dessert with crushed Oreos instead of the animal crackers or vanilla wafer cookies.

Come on over for

brunch

Whether you want savory or sweet, we've got lots of tasty ways to add a new twist to weekend brunch at home with family or friends.

Rhubarb-Strawberry Coffee Cake

Our dressed-up breakfast danish featuring a tangy fruit-studded cheesecake filling and white chocolate drizzle is a cinch to make with two types of prepared dough.

ACTIVE TIME: 40 MINUTES
TOTAL TIME: 3 HOURS
SERVINGS: 16

- **1 cup chopped rhubarb**
- **1 cup chopped strawberries**
- **¼ cup strawberry preserves**
- **1 Tbs. cornstarch**
- **1 (8-oz.) package refrigerated Crescent Roll dough sheet**
- **1 (16.3-oz.) package refrigerated biscuit dough, 8 biscuits**
- **2 oz. cream cheese, at room temperature**
- **1 oz. white chocolate, chopped, melted**

METHOD

1. In pot, combine rhubarb, strawberries, and preserves; over medium heat, bring to boil. Reduce heat to low; cook, stirring occasionally, until softened, 10 to 15 minutes. Mix cornstarch with 2 tablespoons cold water; stir into pot. Cook 1 minute. Cool.

2. Heat oven to 400°F. Line bottom of 10-inch springform pan with foil. Coat pan with cooking spray. Unroll dough sheet; roll out into 10-inch square. Cut into 10-inch round; fit into bottom of pan. Separate biscuits; cut each in half horizontally. Flatten each biscuit into 2¾-inch round.

3. Spoon ½ tablespoon fruit mixture into center of each biscuit round. Wrap dough around filling, pinching to enclose. Place around edge of pan, pinched side down. Bake 25 minutes or until dough in center is browned and baked through. Remove from oven. Beat cream cheese and chocolate until smooth; reserve 2 tablespoons. Dollop remaining fruit and cream cheese mixtures in center of cake; swirl. Bake 20 minutes until biscuits are baked through.

4. Cool. Remove from pan. Thin reserved cream cheese mixture with 1 to 2 teaspoons water until pourable; drizzle over cake.

Rhubarb, Pistachio & Rosewater Galettes

A galette is a French free-form tart with hand-folded edges that give it a rustic appearance. Ours is made with flaky rough puff pastry, a style of pastry that is similar to puff pastry, but easier and faster to make.

ACTIVE TIME: 1 HOUR, 5 MINUTES
START TO FINISH: 1 HOUR, 20 MINUTES + COOLING
SERVINGS: 10

- **1 ⅔ cups all-purpose flour**
- **½ tsp. table salt**
- **1 cup cold butter, chopped**
- **½ cup iced water**
- **9 ½ oz. trimmed rhubarb, cut into 2-inch lengths**
- **8 oz. strawberries, halved or quartered**
- **1 Tbs. sugar**
- **1 tsp. rosewater**
- **1 egg, beaten lightly**
- **⅓ cup chopped pistachios**
- **1 Tbs. confectioner's sugar**

PISTACHIO FRANGIPANE

- **1 cup pistachios**
- **½ cup sugar**
- **2 ½ Tbs. all-purpose flour**
- **¼ cup plus 1 Tbs. unsalted butter, softened**
- **1 egg**
- **1 ½ tsp. rosewater (approximately)**

METHOD

1. Process flour, salt, and butter using the pulse button until butter is roughly mixed but pieces are still visible. Add the water; pulse four times or until just mixed. Turn dough onto a clean surface. Gently knead dough until smooth. Cover with plastic wrap; refrigerate for 30 minutes.

2. Roll dough on lightly floured parchment paper into a 6x13¼-inch rectangle, about ½ inch thick. Fold short ends in to meet at the center. Fold in half to make a book fold. Wrap in plastic wrap; refrigerate for 30 minutes.

3. Repeat rolling and folding two more times, turning dough and rolling it out lengthways, opposite to the previous roll. Wrap in plastic wrap; refrigerate for 30 minutes.

4. Meanwhile, make Pistachio Frangipane (see recipe at right).

5. Combine rhubarb, strawberries, sugar, and rosewater in a large bowl.

6. Line two large oven trays with parchment paper. Roll out pastry on a lightly floured surface into a large rectangle, ⅛ inch thick. Cut out ten 3¾x4¾-inch rectangles; place on trays. Cover; refrigerate for 30 minutes.

7. Preheat oven to 425°F.

8. Spread frangipane on rectangles, leaving a ¾-inch border. Top with rhubarb mixture. Roll pastry edges over; press to secure. Brush edges with egg; sprinkle with pistachios.

9. Bake galettes for 12 minutes or until pastry is well browned and cooked through. Just before serving, dust with sifted confectioner's sugar.

FOR PISTACHIO FRANGIPANE

1. Process pistachios, sugar, and flour until finely ground. Add butter, egg, and most of the rosewater; process until smooth. Add remaining rosewater to taste, keeping in mind the rosewater flavor will dull a little during cooking.

NOTE

Pastry can be frozen for up to 2 months. Thaw in the fridge for a day before using.

KITCHEN TIP:
You could purchase sheets of puff pastry instead of making the flaky pastry if you would rather. The pistachios in the frangipane can be swapped, weight for weight, with natural almonds.

KITCHEN TIP:
Pastry and frangipane can be made a day ahead; keep refrigerated.

KITCHEN TIP:

Browned butter is a simple technique, achieved by cooking butter until the water evaporates and the milk solids are toasted to a nut-like flavor that gives our chocolate croissants a flavor edge.

KITCHEN TIP:

Ovens often have hot spots; turning the trays around halfway through cooking will ensure the croissants brown evenly.

Brown-Butter Chocolate Croissants

This recipe is fairly technical, but it can be broken down, task by task, and completed over 1–2 days if you like. It requires a relatively short amount of prep time and far more time resting the pastry at each stage. The devotion is worth it!

ACTIVE TIME: 1 HOUR, 20 MINUTES
START TO FINISH: 1 HOUR, 40 MINUTES + COOLING
SERVINGS: 12

- **1 ¼ cups plus 1 Tbs. unsalted butter, chopped**
- **9 ½ oz. dark chocolate (70% cocoa)**
- **1 egg, beaten lightly**

CROISSANT DOUGH

- **3 tsp. dried yeast**
- **2 Tbs. sugar**
- **1 ⅓ cups milk, warmed**
- **3 ¼ cups all-purpose flour**
- **2 tsp. sea salt flakes**
- **2 Tbs. unsalted butter, chopped**

METHOD

1. Line an 8-inch square cake pan with plastic wrap, extending the wrap 2 inches above the edges. Heat butter in a medium saucepan over medium heat until melted; cook for 8 minutes, swirling pan occasionally, or until browned. Pour butter into pan. Refrigerate for 1½ hours or until firm.
2. Meanwhile, make Croissant Dough.
3. Turn Croissant Dough onto a very lightly floured sheet of parchment paper. Roll dough into a 12-inch square. Lift cold brown butter from pan; fold plastic wrap over butter to enclose. Use a rolling pin to pound butter until butter is pliable and softened. Unwrap butter. Place butter on dough with the corners of the butter touching the midpoint of each side of the dough. Fold corners of dough over to enclose butter.
4. Roll dough into a 10x20-inch rectangle. Fold dough into thirds by bringing the bottom third over the middle third, then the top third down to cover the folded dough. Turn pastry a quarter turn to the right. Roll out to a rectangle again; repeat folds, turning and rolling one more time. Cover with plastic wrap; refrigerate for 30 minutes. Repeat rolling, folding, and refrigerating two more times. Refrigerate for 30 minutes.
5. Cut chocolate into 24½x4-inch lengths using a sawing action with a finely serrated knife (if chocolate breaks, just divide it into 24 portions). Line two large oven trays with parchment paper.
6. Cut dough in half. Roll each half of dough into a 12-inch square. Trim edges to reveal layers. Cut each square in half, then cut each half into three; you will have a total of 12 rectangles, about 4x6 inches each.
7. Place a length of chocolate left of center on a rectangle (chocolate can go right to the edges). Fold edge of dough over chocolate to meet the center; place another length of chocolate on other side, then roll dough completely to enclose. Repeat with remaining dough and chocolate. Place seam side down on trays. Cover loosely with greased plastic wrap. Stand in a warm place for 1 hour or until dough is puffy and springs back a little when pressed.
8. Preheat oven to 400°F. Brush croissants with egg, being careful not to brush cut pastry layers. Stand for 5 minutes then brush again.
9. Bake croissants for 8 minutes. Reduce oven temperature to 350°F; bake for an additional 20 minutes or until puffed and golden.

FOR CROISSANT DOUGH

1. Combine yeast, sugar, and milk in a large bowl. Cover; stand in a warm place for 10 minutes or until mixture is frothy.
2. Place flour and salt in a large bowl; rub in butter with your fingertips. Make a well in the center. Add yeast mixture; using a butter knife, cut the liquid through to bring mixture together. Knead for 2 minutes on a lightly floured surface or until a tacky dough forms. Pat out to a rough square. Wrap in plastic wrap; refrigerate for 1 hour.

NOTE

Best baked on day of serving.
Can be frozen for up to 1 month.

KITCHEN TIP:
You can prepare the pastry up to the end of step 4 a day ahead.

Classic Dutch Baby

Serve this large fluffy popover-like pancake on its own with a sprinkling of powdered sugar and a drizzle of syrup, or fill it with apple-bacon filling.

ACTIVE TIME: 10 MINUTES
START TO FINISH: 30 MINUTES
SERVINGS: 4

DUTCH BABY

- **2 Tbs. butter**
- **3 eggs**
- **½ cup all-purpose flour**
- **½ cup milk**
- **1 tsp. canola oil**
- **1 tsp. vanilla extract**
- **¼ tsp. salt**
- **Powdered sugar**
- **Maple or berry pancake syrup**

APPLE-BACON FILLING

- **3 slices bacon, cut up**
- **1 Tbs. butter**
- **2 tsp. brown sugar**
- **2 tsp. fresh lemon juice**
- **½ tsp. apple pie spice**
- **2 large apples, cored**

FOR DUTCH BABY

1. Preheat oven to 425°F. Place butter in a 10-inch cast-iron skillet; place skillet in oven until butter is melted and skillet is hot.
2. Meanwhile, in a blender combine eggs, flour, milk, oil, vanilla, and salt. Cover and blend until well combined.
3. Remove skillet from oven. Swirl melted butter in bottom of pan to coat evenly. Pour batter into hot skillet. Bake 20 to 30 minutes or until puffed and golden. Sprinkle with powdered sugar; serve immediately with syrup or with apple-bacon filling (below).

FOR APPLE-BACON FILLING

1. Prepare and bake Dutch Baby as directed. While Dutch Baby is baking, in a medium skillet cook bacon over medium heat 6 to 8 minutes or until slightly crisp. Remove from skillet; discard drippings.
2. Melt butter in skillet. Stir in brown sugar, lemon juice, and apple pie spice. Add apples, thinly sliced; toss to coat. Cook over medium heat 5 to 8 minutes or until tender, stirring occasionally. Add bacon. Immediately fill baked pancake with apple-bacon filling and serve.

Classic Sour Cream Doughnuts

SERVINGS: 10

DOUGHNUTS

- **2 large eggs**
- **½ cup full-fat sour cream**
- **⅓ cup granulated erythritol sweetener**
- **1 tsp. vanilla extract**
- **2 ½ cups blanched almond flour**
- **2 tsp. baking powder**
- **½ tsp. ground cinnamon**
- **¼ tsp. table salt**
- **1 to 4 Tbs. water**

GLAZE (OPTIONAL)

- **¼ cup plus 2 Tbs. powdered erythritol sweetener**
- **2 Tbs. water**
- **½ tsp. vanilla extract**

FOR DONUTS

1. Heat the oven to 325°F and generously grease 10 wells of one 12-cavity doughnut pan or two 6-cavity doughnut pans. If you have only one 6-cavity pan, you will need to work in two batches.
2. To make the doughnuts, in a blender, add the eggs, sour cream, sweetener, and vanilla extract and blend to combine well.
3. Add the almond flour, baking powder, cinnamon, and salt and blend again until well combined. Add the water, 1 tablespoon at a time, blending after each addition, until the batter is scoopable but not pourable.
4. Spoon the batter into the cavities of the pan, filling each cavity about three-quarters full. Bake for 15 to 20 minutes, until golden brown and just firm to the touch. Remove from the oven and let cool in the pan for 10 minutes, then flip onto a wire rack to cool completely.

FOR GLAZE (OPTIONAL)

1. In a shallow bowl, whisk together the sweetener, water, and vanilla extract until smooth. The glaze should be very thin and almost watery. If it's too thick, add a little more water, a teaspoon or so at a time, to thin it out.
2. Dip the tops of the doughnuts in the glaze and hold over the bowl to allow the excess to drip off. Place on a wire rack and let the glaze set before serving, about 30 minutes.

NUTRITION *Cal. 200, Fat 16.9g, Pro. 7.5g, Carbs 6.8g, Net Carbs 3.7g, Fiber 3.1g*

Homemade
doughnuts are
topped with a
sweet glaze.

Sausage & Broccoli Quiche

A frozen pie crust makes it easy for anyone to assemble our family-pleasing fill-and-bake quiche.

ACTIVE TIME: 15 MINUTES
START TO FINISH: 1 HOUR
SERVINGS: 6

- **6 eggs**
- **1 cup half-and-half**
- **1 cup Mexican-style shredded cheese blend, 4 oz.**
- **8 oz. broccoli florets, 2 cups**
- **6 brown-and-serve sausage links, cut into ¼-inch pieces**
- **¼ cup finely chopped scallions**
- **½ tsp. dried Italian seasoning**
- **¼ tsp. salt**
- **¼ tsp. pepper**
- **1 frozen 9-inch deep-dish pie shell**

METHOD

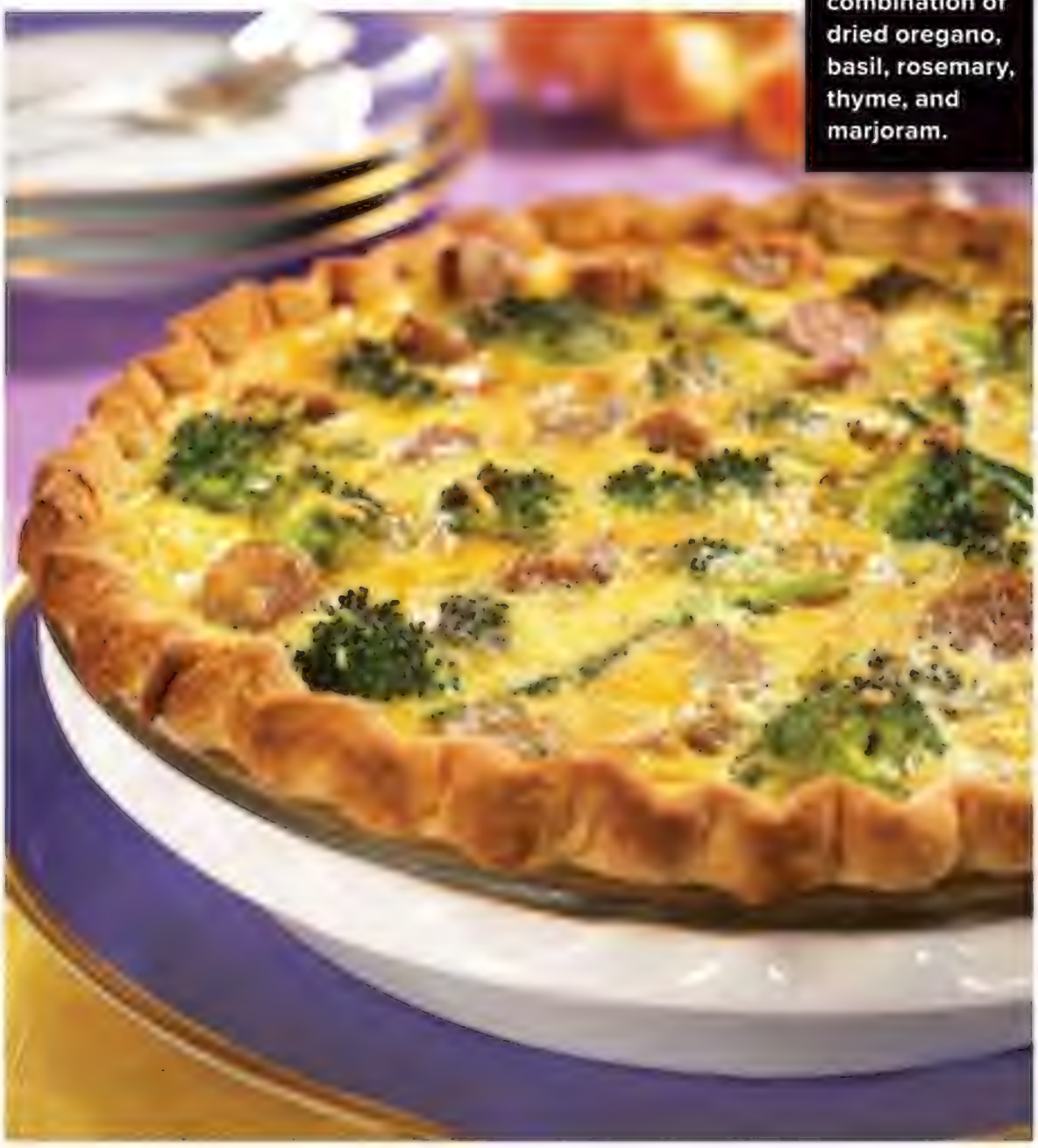
1. Place jellyroll pan on rack in oven. Preheat oven to 425°F. In large bowl, combine eggs and half-and-half. Stir in cheese, then broccoli, sausage, scallions, Italian seasoning, salt, and pepper; pour into pie shell.

2. Bake on hot pan 10 minutes. Reduce oven temperature to 375°F; bake 20 to 25 minutes or until set and golden. Let stand 10 minutes.

NUTRITION *Cal. 469, Pro. 17 g, Total fat 34 g, Sat. 13g, Chol. 256 mg, Carb. 24 g, Sod. 733 mg, Fiber 1 g, Sug. 1 g*

KITCHEN TIP:

If you don't have any Italian seasoning, you can use any combination of dried oregano, basil, rosemary, thyme, and marjoram.



Southern Buttermilk Biscuits

These delightful buns are wonderfully flaky with golden-brown crusty tops and bottoms. Serve them on their own, with butter and jam, or topped with creamy sausage gravy for a traditional Southern breakfast.

ACTIVE TIME: 20 MINUTES
START TO FINISH: 40 MINUTES
SERVINGS: 12

BISCUITS

- **¼ cup cold unsalted butter (4 Tbs.)**
- **2 cups all-purpose flour**
- **2 ½ tsp. baking powder**
- **½ tsp. cream of tartar**
- **½ tsp. salt**
- **1 egg**
- **⅔ cup buttermilk**

COUNTRY SAUSAGE GRAVY

- **8 oz. bulk pork sausage**
- **2 Tbs. butter**
- **¼ cup all-purpose flour**
- **2 cups whole milk**
- **Salt and pepper**

FOR BISCUITS

1. Preheat oven to 425°F. Place 1 tablespoon butter in a 10-inch cast-iron skillet. Place skillet in oven 5 to 10 minutes.

2. Meanwhile, in a large bowl whisk together flour, baking powder, cream of tartar, and salt. Using your fingers, rub in remaining 3 tablespoons butter until mixture resembles coarse crumbs.

3. In a small bowl whisk together egg and buttermilk. Add egg mixture to flour mixture. Using a fork, stir just until moistened.

4. Turn dough out onto a lightly floured surface. Pat dough to ½- to ¾-inch thickness. Using a round biscuit cutter, cut dough into 12 biscuits.

5. Carefully remove skillet from oven; arrange biscuits side by side with edges touching in skillet. Bake 15 to 20 minutes or until lightly golden. Remove biscuits from skillet; serve warm.

FOR COUNTRY SAUSAGE GRAVY

1. Heat a 10-inch cast-iron skillet over medium heat. Add pork sausage; cook until browned. Use a slotted spoon to transfer sausage to a bowl. Add butter to drippings in skillet; melt. Stir in flour; cook and stir 2 to 3 minutes or until mixture turns light golden brown.

2. Whisk in milk; cook and stir until thickened and bubbly. Return sausage to gravy. Season to taste with salt and black pepper. Cook until heated through. Makes 3 cups.

Cherry-Almond Strudel

With frozen puff pastry, Dad and the kids will look like gourmet chefs when they present Mom with this sweet strudel that's easy to roll up around a brown sugar-and-cinnamon filling!

ACTIVE TIME: 15 MINUTES
START TO FINISH: 2 HOURS
SERVINGS: 8

- **½ cup sliced almonds**
- **1 package (6-oz.) golden raisins and dried cherries**
- **⅓ cup packed light brown sugar**
- **½ tsp. ground cinnamon**
- **1 sheet (half of 17.3-oz. package) frozen puff pastry dough, thawed**
- **1 egg, lightly beaten**
- **3 Tbs. confectioner's sugar**

METHOD

1. Preheat oven to 375°F. Coat baking sheet with cooking spray. Reserve 1 teaspoon almonds. In bowl, combine raisins and cherries, brown sugar, cinnamon, and remaining almonds.

2. On lightly floured surface, roll out pastry to 16x12-inch rectangle. Brush with half of egg; sprinkle with raisin mixture to within 1 inch of edges. Fold short sides of pastry 1 inch over filling. Starting from long side, roll up pastry. Place seam side down on baking sheet. Brush top and sides with remaining egg.

3. Bake 35 minutes or until golden. Cool 10 minutes. Transfer to rack; cool. In bowl, stir together confectioner's sugar and 1 teaspoon water; drizzle over strudel. Sprinkle with reserved almonds.

NUTRITION *Cal. 280, Pro. 5g, Total fat 12g, Sat. 3g, Chol. 26mg, Carb. 38g, Sod. 191mg, Fiber 2g, Sug. 25g*

Cinnamon-Swirl Crumb Cake

With big, buttery cinnamon-scented crumbs and cocoa-kissed swirls, our decadent coffee cake is perfect for indulging any day of the week. Sour cream adds extra richness.

ACTIVE TIME: 45 MINUTES
START TO FINISH: 5 HOURS, 30 MINUTES
SERVINGS: 10

- **3 ⅔ cups all-purpose flour**
- **1 ⅔ cups granulated sugar**
- **3 tsp. ground cinnamon**
- **1 ½ cups butter, at room temperature**
- **2 tsp. baking powder**
- **½ tsp. salt**
- **4 eggs**
- **½ cup sour cream**
- **2 tsp. vanilla extract**
- **⅔ cup milk**
- **2 Tbs. unsweetened cocoa powder**
- **Confectioner's sugar and whipped cream (optional)**

METHOD

1. Heat oven to 350°F. Grease 9x3-inch springform pan. In bowl, combine 1 cup flour, ⅓ cup granulated sugar, and ½ teaspoon cinnamon. In microwave-safe bowl, microwave ½ cup butter in 15-second intervals until melted. Stir butter into flour mixture until crumbs form; reserve.

2. Combine remaining flour with baking powder and salt; reserve. On medium-high speed, beat remaining granulated sugar and 1 cup butter until fluffy, 2 minutes. On low speed, beat in eggs, one at a time, then sour cream and vanilla extract. Alternately beat in flour mixture and milk until blended. Transfer half of batter to another bowl; stir in cocoa and remaining cinnamon.

3. Alternately drop dollops of two batters in pan; with spoon, swirl slightly. Gently tap pan on counter to evenly spread batter. Bake 15 minutes. Remove cake from oven; sprinkle with reserved crumb mixture. Bake 40 to 45 minutes, until toothpick inserted into center comes out clean. Cool. Remove side of pan. If desired, sprinkle with confectioner's sugar and serve with whipped cream.

light-as-air

meringues

Whether in a cookie, featured between layers of a cake, or dolloped on top, this sweet treat will raise your desserts to new heights.

Meringue Layer Cake

Our chocolate-sour cream filling adds even more irresistible richness to this mile-high showstopper.

ACTIVE TIME: 1 HOUR, 15 MINUTES
START TO FINISH: 3 HOURS, 15 MINUTES
SERVINGS: 16

- **1 cup mini Oreo cookies**
- **1 (15.25-oz.) package dark chocolate fudge cake mix**
- **3 eggs**
- **½ cup oil**
- **1 cup buttermilk**
- **3 cups dark chocolate chips, melted**
- **1 ½ cups sour cream**
- **3 egg whites**
- **¼ tsp. cream of tartar**
- **⅓ cup sugar**

METHOD

1. Heat oven to 350°F. Coat 2 (8-inch) round cake pans with cooking spray. In food processor, pulse ¾ cup cookies until coarsely ground. Reserve 1 tablespoon ground cookies. On low speed, beat cake mix, eggs, oil, and buttermilk for 30 seconds. On medium, beat 2 minutes. Stir in remaining ground cookies. Divide batter between pans. Bake until toothpick inserted in center comes out clean, 25 to 30 minutes. Let cool 10 minutes. Transfer from pans to rack; let cool.

2. In mixing bowl, stir together chocolate and sour cream. On medium speed, beat until fluffy, 2 to 3 minutes. Chill 30 minutes.

3. Trim top of cakes slightly if domed. Halve cakes horizontally. Place 1 cake layer on baking sheet. On medium speed, beat egg whites with cream of tartar until soft peaks form. On high, beat in sugar, 1 tablespoon at a time, until dissolved and mixture is stiff. Spread over cake layer, creating peaks. Bake until lightly browned, 15 minutes. Let cool. Layer remaining 3 cake layers with chocolate filling. Top with meringue layer. Garnish with reserved ground cookies and remaining ¼ cup Oreos.

NUTRITION: *Cal. 490, Pro. 8g, Total Fat 31g, Sat. 16g, Chol. 50mg, Carbs. 55g, Sod. 380mg, Fiber 4g, Sug. 34g*

Orange Meringue Tarts

Luscious orange filling topped with golden marshmallow meringue makes a sweet ending to any meal.

ACTIVE TIME: 45 MINUTES
START TO FINISH: 2 HOURS, 15 MINUTES
SERVINGS: 4

- **⅓ cup all-purpose flour**
- **Half of 16.5-oz. package refrigerated sugar cookie dough**
- **3 egg yolks**
- **1 cup + 2 Tbs. sugar**
- **3 Tbs. cornstarch**
- **⅛ tsp. salt**
- **1⅓ cups orange juice**
- **2 Tbs. butter**
- **1 tsp. grated orange zest**
- **⅓ cup refrigerated liquid egg whites (pasteurized)**
- **⅓ cup Marshmallow Fluff or crème**

METHOD

1. Heat oven to 350°F. Coat four 4½-inch round tart pans with removable bottoms with baking spray with flour. Cut 4 squares of foil big enough to fit into tart pans with 1-inch overhang; coat one side of each with cooking spray. Knead flour into dough; divide and shape into 4 disks. Press 1 disk into bottom and up sides of each tart pan. Line each with foil square, coated side down; fill with dried beans or rice. Place on baking sheet. Bake 15 minutes. Remove foil and beans. Bake 5 to 7 minutes, until golden. Cool. Remove sides of pans.

2. Place yolks in heatproof bowl. In pot over medium-high heat, cook 1 cup sugar, cornstarch, salt, and juice 4 to 5 minutes, until thickened, stirring often. Gradually whisk 1 cup of juice mixture into yolks; stir mixture back into pot. Bring to a boil, stirring; cook 1 minute. Remove from heat; stir in butter and zest. Pour into shells. Cover; chill at least 1 hour.

3. Just before serving, position oven rack so tops of tarts will be 6 inches from broiler; heat broiler. Place egg whites in deep 2-quart bowl. On high speed, beat whites until soft peaks form. Gradually beat in remaining sugar. On medium speed, beat in Fluff; on high speed, beat 5 to 7 minutes until stiff. Transfer to pastry bag fitted with small star tip. Pipe over tarts. Place on baking sheet. Broil 30 seconds.

Hazelnut Meringue Cookies

Gluten-free and oh so delicious, these 5-ingredient cloud-like bites whip up in a flash!

ACTIVE TIME: 20 MINUTES
START TO FINISH: 3 HOURS, 20 MINUTES
SERVINGS: 38

- **1 ¼ cups chopped hazelnuts**
- **4 egg whites, at room temperature**
- **½ tsp. vanilla extract**
- **¼ tsp. cream of tartar**
- **¾ cup sugar**

METHOD

1. Heat oven to 275°F. Line 2 baking sheets with parchment paper. Spread hazelnuts over 1 baking sheet; bake until fragrant and toasted, 20 to 28 minutes. Transfer to plate; cool. Chop ¾ cup hazelnuts; reserve. Finely grind remaining ½ cup hazelnuts; reserve.

2. On medium speed, beat egg whites until frothy; beat in vanilla and cream of tartar until soft peaks form. On high, beat in sugar, 1 tablespoon at a time, until stiff, shiny peaks form, about 2 minutes. Fold in ½ cup chopped hazelnuts and all of ground hazelnuts. Drop batter by rounded tablespoonfuls 1 inch apart onto baking sheet. Dividing evenly, sprinkle tops with remaining ¼ cup hazelnuts (about ¼ teaspoon per meringue). Bake 30 minutes. Turn off oven; let meringues stand in oven with door closed, 2 hours. Remove from oven; let cool. Store in airtight container for up to 5 days.

KITCHEN TIP:

EASY VARIATIONS

Make 'em Almond Meringues: Sub in chopped almonds for hazelnuts and almond extract for the vanilla.

Make 'em Chocolate Meringues: Replace hazelnuts with 1¼ cups mini semisweet chocolate morsels.

Chocolate-Covered Meringues

Doubly delicious covered in dark chocolate frosting and grated chocolate, our no-bake bites are irresistible!

ACTIVE TIME: 30 MINUTES
START TO FINISH: 40 MINUTES
SERVINGS: 8

- **⅔ cup dark chocolate chips**
- **½ cup butter, at room temperature**
- **1 cup confectioner's sugar**
- **1 tsp. vanilla extract**
- **8 chocolate wafer cookies, from 1 (9-oz.) package**
- **8 (1 ¾-inch) store-bought vanilla meringue cookies, from 1 (7.75-oz.) container**
- **2 oz. semisweet chocolate**

METHOD

1. For frosting, in microwave-safe bowl, microwave chocolate chips in 15-second intervals until melted, stirring until smooth. Cool.

2. On medium speed, beat butter until smooth and fluffy, 1 to 2 minutes. Slowly beat in melted chocolate until blended, 1 minute. On low speed, beat in confectioner's sugar until blended; beat in vanilla. On medium-high speed, beat mixture until light and fluffy, 1 to 2 minutes.

3. Spread about 1 teaspoon frosting over top of each chocolate wafer cookie. Press 1 meringue on top of each. Refrigerate until frosting is set and meringue is firmly attached to cookie, about 10 minutes.

4. Meanwhile, grate semisweet chocolate, preferably using large holes of box grater. Spread remaining frosting over meringues to cover completely. Using spoon, sprinkle grated chocolate over meringues to cover completely, pressing lightly onto frosting.

Baileys Cream Brownie Bars

Brownies topped with layers of Baileys and vanilla whipped creams and bits of crisp meringues—mmm, what could be better?

ACTIVE TIME: 50 MINUTES
START TO FINISH: 3 HOURS, 50 MINUTES
SERVINGS: 16

- **1 cup butter, cut into pieces**
- **4 oz. unsweetened chocolate, chopped**
- **1 ⅔ cups + 6 Tbs. sugar**
- **4 eggs**
- **1 cup all-purpose flour**
- **3 tsp. vanilla extract**
- **¼ tsp. salt**
- **3 cups heavy cream**
- **½ cup Baileys Irish Cream liqueur**
- **1 cup chopped store-bought vanilla meringue cookies**

METHOD

1. Heat oven to 350°F. Line 13x9-inch baking pan with enough foil to overhang long sides by 2 inches; coat with cooking spray. In pot over low heat, melt butter and chocolate; remove from heat. Stir in 1⅔ cups sugar until blended, then eggs. Stir in flour, 1 teaspoon vanilla, and salt. Transfer to pan. Bake 25 to 30 minutes, until toothpick inserted into center comes out with moist crumbs clinging. Cool on rack.

2. On medium-high speed, beat 1½ cups cream, 3 tablespoons sugar, and 1 teaspoon vanilla until soft peaks form; gradually beat in Baileys until mixture is stiff. Spread over brownie in pan. Cover; refrigerate until cream is firm, 1 hour. Beat remaining 1½ cups cream, 3 tablespoons sugar, and 1 teaspoon vanilla until stiff; spread over Baileys layer. Cover; refrigerate until cream is firm, 1 hour. Just before serving, sprinkle top with meringues.

KITCHEN TIP:
KID-FRIENDLY YUM! A splash of Baileys Irish Cream liqueur gives these bars a spirited kick, but they are just as delicious without it. Simply substitute 2 tablespoons cocoa powder for the Baileys in the cream for a rich chocolate layer kids are sure to love.

Flourless Chocolate Hazelnut Cake

Nutella and jam flavor this decadent gluten-free meringue-topped delight.

ACTIVE TIME: 45 MINUTES
START TO FINISH: 4 HOURS, 30 MINUTES
SERVINGS: 12

- **2 ⅓ (6.8-oz.) bars Hershey's Special Dark chocolate**
- **1 cup chocolate hazelnut spread, such as Nutella**
- **1 cup skinned hazelnuts, toasted, finely ground**
- **6 eggs, at room temperature**
- **1 ½ cups sugar**
- **1 cup heavy cream**
- **1 tsp. vanilla extract**
- **¼ cup seedless raspberry jam**
- **3 egg whites**
- **1 tsp. lemon juice**

METHOD

1. Position rack in lower third of oven. Heat oven to 350°F. Coat 9-inch springform pan with cooking spray; wrap outside of pan with double layer of heavy-duty foil. Chop 2 bars chocolate. In microwave-safe bowl, microwave chopped chocolate in 15-second intervals, stirring, until smooth; stir in hazelnut spread and nuts.

2. In separate large bowl, on medium-high speed, beat eggs until frothy. Gradually beat in 1 cup sugar, beating until very thick, about 5 minutes. Stir ⅓ egg mixture into chocolate mixture; fold in remaining egg mixture.

3. In another bowl, beat cream with vanilla until stiff; fold into chocolate mixture. Pour into pan. Place pan in roasting pan; transfer to oven. Carefully fill roasting pan with hot water halfway up side of springform pan. Bake until pick inserted into center comes out with moist crumbs clinging, about 1 hour, 15 minutes. Turn off oven; let cake stand in oven 40 minutes. Remove from water. Let cool completely on rack.

4. Heat oven to 375°F. Spread raspberry jam over cake top. In clean bowl with clean beaters, on medium speed, beat egg whites until soft peaks form. Gradually beat in remaining sugar, then lemon juice; on medium-high speed, beat until glossy, stiff peaks form. Spread over cake. Bake until golden and set in center, 10 to 15 minutes. Let cool. Remove side of pan; transfer to serving plate. Chop remaining ⅓ bar of chocolate; melt. Drizzle over cake.

KITCHEN TIP:

PRO TIP TO WARM EGGS FAST

Our rich flourless chocolate cake gets its structure from beaten eggs—and while it's best to start with them at room temperature since they whip up faster and get frothier, it takes about 30 minutes to warm them up on their own. To speed things up, cover eggs with warm tap water; they'll be the perfect temperature in just 5 minutes.

KITCHEN TIP:
Swap in your favorite extract for a just-for-you treat!

Meringue Sandwich Cookies

Everyone is sure to be sweet on these pretty and tasty bites.

ACTIVE TIME: 45 MINUTES
START TO FINISH: 4 HOURS, 30 MINUTES
SERVINGS: 20

- **3 egg whites**
- **¾ cup sugar**
- **½ tsp. vanilla or strawberry extract**
- **¼ tsp. salt**
- **Pink concentrated food coloring**
- **½ cup white chocolate chips, melted**

METHOD

1. Heat oven to 200°F. Line 2 large baking sheets with parchment paper. On medium speed, beat egg whites until frothy, 2 minutes. On medium-high speed, slowly beat in sugar in a steady stream until stiff peaks form, 5 to 6 minutes. On low speed, beat in extract and salt.

2. Fit small star tip into pastry bag. Dip small brush in food coloring; paint 5 evenly spaced stripes inside bag. Carefully fill bag with meringue mixture. Pipe 2-inch-wide rosettes 1 inch apart onto parchment paper. Bake until dry to touch or until meringues lift easily off paper, about 2 hours. Turn off oven; let meringues stand in oven with door closed, 1 hour. Remove from oven; let cool on baking sheets.

3. Spread melted white chocolate over bottom of half of meringues. Sandwich with remaining meringues, bottom sides down. Let dry completely, about 20 minutes.

Easter treats

Celebrate in style

Set a festive table with a variety of sweet desserts that are sure to charm all your guests!

Heavenly Hot Cross Buns

One bite and you'll be hooked on these delicious yeasted holiday buns studded with dried fruit bits!

ACTIVE TIME: 45 MINUTES
START TO FINISH: 5 HOURS, 15 MINUTES
SERVINGS: 12

- **¾ cup warm milk (105°F to 115°F)**
- **1 (¼-oz.) package active dry yeast**
- **3 ¼ cups all-purpose flour**
- **1 cup dried fruit bits**
- **½ cup granulated sugar**
- **½ tsp. salt**
- **3 eggs**
- **1 Tbs. vanilla extract**
- **1 tsp. grated orange zest**
- **½ cup confectioner's sugar**
- **1 Tbs. milk**

METHOD

1. Combine milk and yeast in bowl; let stand 5 minutes. In separate mixing bowl, mix next 4 ingredients. In another bowl, beat 2 eggs. Then stir the flour mixture, eggs, vanilla, and orange zest into yeast mixture until sticky dough forms.

2. On floured surface, knead dough, adding flour 1 tablespoon at a time as needed, until elastic, 5 minutes. Place in greased bowl; cover loosely. Let rise 1½ hours.

3. Heat oven to 350°F. Coat 13x9-inch baking pan with cooking spray. Punch dough down; divide into 12 pieces. Roll each into smooth ball; place in pan. Cover loosely; let rise until doubled, about 45 minutes. Beat remaining egg; brush over dough. Bake 25 minutes or until golden. Run knife around edge of pan to loosen. Cool 10 minutes. Transfer to rack; cool.

4. Mix confectioner's sugar and milk; transfer to plastic sandwich bag; snip tiny hole in one corner. Pull buns apart; pipe a frosting cross over each bun.

Glazed Red Velvet Bundt Cake

Candies and a colorful drizzle give this classic a holiday-special spin.

ACTIVE TIME: 30 MINUTES
START TO FINISH: 3 HOURS, 45 MINUTES
SERVINGS: 10

- ⅓ cup unsweetened cocoa powder
- 2 Tbs. red liquid food coloring + additional
- ¼ cup boiling water
- 1 cup buttermilk
- 1 Tbs. vanilla extract
- 2 ½ cups all-purpose flour
- ½ tsp. salt
- 1 ½ cups granulated sugar
- ½ cup butter, at room temperature
- 3 eggs
- 1 Tbs. vinegar
- 1 tsp. baking soda
- 1 cup confectioner's sugar
- 1 Tbs. + 1 to 2 tsp. milk
- Assorted Easter egg candies

METHOD

1. Heat oven to 325°F. Coat 10-cup Bundt pan with cooking spray. In bowl, whisk together cocoa powder, 2 tablespoons food coloring, and boiling water. Let cool 5 minutes; whisk in buttermilk and vanilla. Reserve. In separate bowl, whisk together flour and salt; reserve.

2. On medium-high speed, beat granulated sugar and butter until fluffy, about 5 minutes. On low, beat in eggs one at a time. In 3 additions, beat in reserved flour mixture alternately with cocoa mixture; on medium, beat 1 minute. In small bowl, mix vinegar and baking soda until soda dissolves. Add to batter; stir until just combined.

3. Transfer cake batter to pan. Bake until toothpick inserted near centers comes out clean, 45 minutes. Let cool in pan 30 minutes. Transfer from pan to rack; let cool completely.

4. In small bowl, whisk ⅔ cup confectioner's sugar with 1 tablespoon milk until smooth; tint to desired shade of pink with additional red food coloring. Drizzle pink icing over cake; let stand until set, about 15 minutes. In separate bowl, whisk remaining ⅓ cup confectioner's sugar with 1 teaspoon milk, adding more milk if too thick to drizzle. Drizzle white frosting over cake. Let stand until set, 15 minutes. Fill center of cake with Easter egg candies before serving.

KITCHEN TIP:

GETTING ALL THE FLUFF

Our frosting is extra sweet made with a jar of Marshmallow Fluff, but getting the last of the sticky stuff out of the container can be a struggle. The fix? Heat a rubber spatula under hot water and quickly wipe dry, then use the warm utensil to scrape the Fluff off the sides of the jar. The heat will soften it just enough to get it to release.

Coconut Bunny Cupcakes

Treat 'em to from-scratch yum!

ACTIVE TIME: 1 HOUR, 20 MINUTES
START TO FINISH: 2 HOURS, 50 MINUTES
SERVINGS: 12

- **1 ¼ cups all-purpose flour**
- **1 tsp. baking powder**
- **⅛ tsp. salt**
- **1 cup sugar**
- **1 ½ cups butter, at room temperature**
- **2 eggs**
- **1 tsp. coconut extract**
- **½ cup milk**
- **½ cup sweetened, flaked coconut**
- **1 (7 ½-oz.) jar Marshmallow Fluff**
- **2 cups confectioner's sugar**
- **1 tsp. vanilla extract**
- **12 marshmallows, halved diagonally**
- **7 strawberry sour strip candy**
- **24 blue mini pearl sprinkles**
- **12 pink jelly beans**

METHOD

1. Heat oven to 350°F. Line 12 muffin cups with cupcake liners. Mix flour, baking powder, and salt; reserve. On medium speed, beat sugar and ½ cup butter until fluffy. Add eggs and extract; beat until blended. On low speed, alternately beat in flour and milk. Stir in coconut. Divide among liners. Bake until toothpick inserted into centers comes out clean, 18 to 20 minutes. Cool.

2. On medium speed, beat remaining butter until fluffy, about 2 minutes. On low speed, beat in Fluff until blended, about 30 seconds. Gradually beat in confectioner's sugar, then vanilla; on medium speed, beat until fluffy. Reserve ¾ cup frosting. Spread remaining frosting over cupcakes. For ears, place 2 marshmallow halves on top of each cupcake; cover with reserved frosting. Cut 24 (1-inch) thin ovals and 72 (1½-inch) strips from sour strips. Place ovals on marshmallows. For faces, arrange sprinkles, jelly beans, and sour strips on cupcakes.

Iced Easter Cookies

Almond flavoring turns plain cookie mix into giftable treats.

ACTIVE TIME: 2 HOURS
START TO FINISH: 3 HOURS
SERVINGS: 18

- **3 Tbs. all-purpose flour**
- **1 (17.5-oz.) package sugar cookie mix**
- **½ cup butter, melted**
- **1 egg**
- **2 tsp. almond extract**
- **1 (1-lb.) package confectioner's sugar**
- **3 Tbs. meringue powder**
- **Yellow, blue, green, pink, and orange concentrated food colorings**
- **2 Tbs. semisweet chocolate chips, melted**

METHOD

1. Heat oven to 375°F. Stir flour into cookie mix; add butter, egg, and 1 teaspoon almond extract; stir until soft dough forms. Working with half of dough at a time, on lightly floured surface, roll out to ¼-inch thickness. Using 3-inch chick- and egg-shape cookie cutters, cut out shapes, rerolling scraps. Transfer to ungreased baking sheets. Bake until edges just start to brown, 8 to 10 minutes. Let cool 5 minutes. Transfer from pans to racks; let cool completely.

2. On low speed, beat sugar, meringue powder, remaining almond extract, and 6 tablespoons water until peaks form; add more water 1 tablespoon at a time until mixture is consistency of honey. Divide among 4 bowls; tint one yellow, one blue, and one green. Divide remaining bowl in half; tint one orange and one pink. Transfer ¼ cup of each yellow, blue, and green icing and all of orange and pink icing to separate plastic baggies. Snip 1/16-inch opening in one corner of each bag; reserve. Spread remaining icing over cookies. Let dry, 30 minutes. With reserved icing, decorate cookies. With toothpick, add chocolate eyes.

Cheery Chick Cupcakes

The easy secret to these too-cute springtime treats? Simply turn cupcakes upside down, then dress them up with frosting, coconut, and candy!

START TO FINISH: 2 HOURS

- **1 (15.25-oz.) package yellow cake mix**
- **3 eggs**
- **½ cup oil**
- **Yellow liquid food coloring**
- **2 (16-oz.) cans vanilla frosting**
- **3 cups sweetened flaked coconut**
- **18 (3-inch round) sugar cookies**
- **27 orange gumdrops**
- **18 yellow gumdrops**
- **36 black candy beads**

METHOD

1. Heat oven to 350°F. Coat 18 muffin cups with cooking spray. On medium speed, beat cake mix, 1 cup water, eggs, oil, and 10 drops food coloring. Divide evenly among muffin cups and bake 18 to 20 minutes. Let cool in pans on racks.

2. In bowl, tint frosting yellow with food coloring. In separate bowl, toss flaked coconut with a few drops of food coloring. Place ½ teaspoon frosting in center of 1 cookie. Place cupcake, top side down, on frosting on cookie. Cover cupcake with frosting; coat with flaked coconut. Repeat steps with remaining cookies, frosting, cupcakes, and coconut.

3. Vertically cut each orange and yellow gumdrop into 3 slices; discard center slice of each. Use 3 of remaining orange slices for each cupcake and trim 1 into a beak and 2 into feet; add to cupcakes along with black candy bead eyes. Flatten remaining yellow slices slightly to form wings. Press wings into cupcake sides. Refrigerate for 15 minutes until set.

Mini Cheesecakes with Brownie Crust

These two-bite wonders get a jump-start with yummy store-bought fudge brownie bites.

ACTIVE TIME: 30 MINUTES
START TO FINISH: 2 HOURS, 5 MINUTES
SERVINGS: 12

- **12 mini fudge brownies, such as Entenmann's Little Bites, from 8.25-oz. package**
- **2 (8-oz.) packages cream cheese, at room temperature**
- **¾ cup sugar**
- **3 eggs**
- **½ cup sour cream**
- **2 Tbs. all-purpose flour**
- **1 tsp. vanilla extract**
- **Chocolate shavings and assorted Easter candies**

METHOD

1. Heat oven to 325°F. Line 12 muffin cups with cupcake liners. Place 1 mini brownie in bottom of each cupcake liner; flatten to edge of liner to form crust.

2. On medium-high speed, beat cream cheese and sugar until fluffy. Add eggs, sour cream, flour, and vanilla; beat until blended. Divide batter among liners. Bake until centers are firm, about 25 minutes. Let cool 15 minutes. Transfer cheesecakes from pan to racks. Let cool completely. Just before serving, garnish with chocolate shavings and candies.

KITCHEN TIP:

EASY VARIATION

Make 'em Choco-Cherry: Stir 2 tablespoons mini chocolate chips and 2 tablespoons chopped dried cherries into batter.

cookies and bars

yummy!

Bring these treats with you to gatherings to share with friends and family. They're bursting with flavors that are perfect for spring!

White Chocolate–Strawberry Snack Cake Bars

It's nearly impossible to take only one bite of these addictively chewy, fruity snack squares.

ACTIVE TIME: 30 MINUTES
START TO FINISH: 3 HOURS, 10 MINUTES
SERVINGS: 9

- **3 cups strawberries**
- **1 ½ cups all-purpose flour**
- **¾ cup white chocolate chips**
- **1 ½ tsp. baking powder**
- **½ tsp. salt**
- **½ cup butter**
- **¾ cup sugar**
- **2 eggs**
- **1 ½ tsp. vanilla extract**

METHOD

1. Heat oven to 325°F. Line 9-inch square baking pan with enough foil to overhang two sides by 2 inches; coat with baking spray with flour. Dice 2 cups strawberries and toss with 1 tablespoon flour. Reserve. Chop ½ cup white chocolate chips. In bowl, combine baking powder, salt, and remaining flour.

2. In medium pot over medium heat, melt butter. Remove from heat. Stir in sugar, then eggs and vanilla. Stir in flour mixture until blended. Add chopped chips; stir. Transfer half of batter to pan. Top with diced strawberries, then remaining batter. Bake 38 to 40 minutes, until toothpick inserted into center comes out clean. Cool completely on rack.

3. Using foil overhang to help, lift cake out of pan; remove foil. Cut cake into 9 squares. In microwave-safe bowl, microwave remaining white chocolate chips in 15-second intervals until melted, stirring occasionally. Drizzle over cake. Dice remaining strawberries; sprinkle over squares.

KITCHEN TIP:
To easily remove the hulls from strawberries, push a plastic drinking straw through the tip of each berry and out the green top. The hollow straw will instantly remove the core and hull, so you'll be finished prepping in no time!

Carrot Cake Sandwich Cookies

Sugar and spice and everything nice—that's what makes these double-layered carrot-oatmeal cookies so yummy.

ACTIVE TIME: 45 MINUTES
START TO FINISH: 2 HOURS
SERVINGS: 24

- **1 ⅔ cups all-purpose flour**
- **1 tsp. baking soda**
- **½ tsp. ground cinnamon**
- **½ tsp. ground ginger**
- **½ cup butter, at room temperature**
- **½ cup granulated sugar**
- **½ cup packed light brown sugar**
- **1 egg**
- **1 ½ cups grated carrots, from 2 to 3 carrots**
- **1 cup old-fashioned oats**
- **1 tsp. grated orange zest**
- **1 (8-oz.) package cream cheese, at room temperature**
- **¾ cup butter, at room temperature**
- **¾ cup confectioner's sugar**
- **1 tsp. vanilla extract**

METHOD

1. Heat oven to 350°F. Line baking sheets with parchment paper. Combine flour, baking soda, cinnamon, and ginger; reserve.

2. On medium speed, beat butter with granulated and brown sugars until light and fluffy. Beat in egg, then carrots, oats, and zest. On low speed, beat in flour mixture until just blended. Drop batter by tablespoonfuls about 2 inches apart onto baking sheets. Bake 10 to 12 minutes until baked through. Cool.

3. On medium-low speed, beat cream cheese, butter, confectioner's sugar, and vanilla until light and fluffy, 2 minutes. Spread over bottom of half of cookies. Top with remaining cookies, bottom sides down.

Honey Bee Cake Bars

Our mix-easy bars with fluffy cream filling are utterly irresistible!

ACTIVE TIME: 25 MINUTES
START TO FINISH: 4 HOURS
SERVINGS: 24

- **1 (15.25-oz.) package yellow cake mix**
- **1 cup buttermilk**
- **3 eggs**
- **⅓ cup oil**
- **1 (3.4-oz.) package instant vanilla pudding mix**
- **1 ½ cups milk**
- **2 cups frozen whipped topping, thawed**
- **1 cup honey**
- **½ cup butter**
- **2 cups sliced blanched almonds, toasted**

METHOD

1. Heat oven to 350°F. Coat two 15x10-inch rimmed baking sheets with cooking spray. Line bottoms with parchment paper. Coat baking sheets with cooking spray. On low speed, beat cake mix, buttermilk, eggs, and oil for 30 seconds; on medium, beat 2 minutes. Dividing evenly, spread batter over baking sheets. Bake 12 to 15 minutes or until toothpick inserted into centers comes out clean. Cool.

2. Prepare pudding mix according to package directions with milk. Let stand 5 minutes or until thickened. Fold in topping. Transfer 1 cake layer to platter; spread top with pudding mixture. Top with remaining cake layer; cover. Refrigerate 2 hours.

3. In pot over medium heat, combine honey and butter; bring to a boil. Cook 3 to 4 minutes until thickened. Remove from heat; stir in almonds. Transfer to bowl; cool until slightly warm. Spread over cake.

Lemon-Raspberry Sandwich Cookies

Lemony flower cookies are filled with raspberry jam, then glazed for a treat that's just too charmingly sweet and springy to resist.

ACTIVE TIME: 1 HOUR, 30 MINUTES
START TO FINISH: 3 HOURS
SERVINGS: 15

- **1 cup butter, at room temperature**
- **¾ cup granulated sugar**
- **1 egg**
- **1 Tbs. lemon extract**
- **⅛ tsp. yellow concentrated food coloring**
- **3 cups all-purpose flour**
- **¾ cup seedless raspberry jam**
- **1 ¼ cups confectioner's sugar**
- **2 Tbs. + 1 tsp. lemon juice**
- **Pink concentrated food coloring**
- **⅓ cup crushed pink hard candies, such as Jolly Rancher (optional)**

METHOD

1. Heat oven to 350°F. Coat baking sheets with cooking spray. On medium speed, beat butter and granulated sugar until creamy, 1 minute. Beat in egg, extract, and yellow coloring until blended. Beat in flour until dough forms. Divide dough in half; shape each into ½-inch-thick disk. Cover; chill until firm, about 1 hour.

2. On lightly floured surface, roll out each disk to ⅛-inch-thick round. Using 3-inch fluted round cutter, cut out 30 cookies, rerolling scraps as necessary. Transfer to baking sheets. Bake 12 to 14 minutes, until lightly browned and baked through; cool 10 minutes. Transfer to racks and cool completely.

3. Stir jam until smooth. Dividing evenly, spread each of 15 cookies with jam. In small bowl, stir together confectioner's sugar and lemon juice until smooth; stir in enough food coloring to tint pink. Dividing evenly, spread icing on each remaining cookie. Place iced cookies on raspberry-topped cookies to make sandwiches. Sprinkle each sandwich cookie with crushed hard candies.

KITCHEN TIP:

KEY TO PICTURE-PERFECT FUDGE BARS

To get clean edges on these bars, run your knife under hot water, then wipe it dry before slicing, repeating as needed. This warms the blade just enough so it glides through the sticky fudge with ease.

Layered Raspberry-Coconut Fudge Bars

These sweet 'n' fruity delights make great party favors—if they don't disappear first!

ACTIVE TIME: 45 MINUTES
START TO FINISH: 2 HOURS, 45 MINUTES
SERVINGS: 48 PIECES

- **2 cups graham cracker crumbs**
- **¼ cup sugar**
- **10 Tbs. butter, melted**
- **Salt**
- **½ cup seedless raspberry jam**
- **3 (12-oz.) packages white chocolate chips**
- **2 (14-oz.) cans sweetened condensed milk**
- **1 tsp. raspberry extract**
- **4 drops red liquid food coloring**
- **2 tsp. coconut extract**
- **2 cups sweetened flaked coconut**

METHOD

1. Heat oven to 350°F. Line 13x9-inch baking pan with enough foil to overhang sides by 2 inches; coat with cooking spray. In bowl, combine graham cracker crumbs and sugar; stir in butter and a pinch of salt. Press into bottom of pan. Bake 8 minutes. Cool completely on rack.

2. In small bowl, stir raspberry jam until smooth; spread over graham cracker crust. In pot over low heat, cook white chocolate chips and condensed milk until melted and smooth, stirring often. Remove from heat; transfer half of mixture to bowl; stir in raspberry extract and red food coloring. Cover and reserve at room temperature.

3. Stir coconut extract, then 1½ cups coconut into remaining white chocolate mixture. Spread coconut mixture over jam layer in pan. Cover; refrigerate until firm, 1 hour. Spread raspberry mixture over coconut layer. Chop remaining coconut; sprinkle over raspberry layer. Cover; refrigerate until firm, 1 hour. Remove from pan. Cut into bars.

Lavender Madeleines

START TO FINISH: 1 HOUR
SERVINGS: 24

- ½ cup plus 1 Tbs. unsalted butter, melted and cooled, divided
- 1 cup all-purpose flour, spooned and leveled, then sifted, plus more for dusting
- 2 large eggs
- 7 Tbs. superfine sugar
- 2 tsp. fresh lemon zest
- 1 tsp. pure vanilla extract
- 1 to 3 drops of pure edible lavender oil
- ½ tsp. baking powder
- ⅛ tsp. salt
- Confectioner's sugar, for dusting

METHOD

1. Preheat oven to 375°F.

2. Brush two 12-mold madeleine tins with 1 tablespoon melted butter and liberally dust each tin with flour. Set aside.

3. In the bowl of an electric mixer, whisk the eggs and sugar until pale and thick and the mixture reaches the ribbon stage, about 5 minutes.

4. Add the lemon zest, vanilla, and lavender oil to the egg mixture and whisk until combined.

5. Gently fold in the flour, baking powder, and salt until evenly combined. Gradually stir in the ½ cup melted butter until mixture becomes shiny and smooth.

6. Cover the surface with plastic wrap and refrigerate for 30 minutes.

7. When transferring the mixture among the madeleine molds, spoon it into the middle, being careful not to lose the light, airy texture.

8. Transfer the madeleines to the oven and bake until they begin to rise and are golden and firm to the touch, approximately 10 to 14 minutes.

9. Remove the madeleine pans from the oven and gently ease the cakes from the tins. Transfer the madeleines to a cooking rack to cool completely before dusting with powdered sugar.

KITCHEN TIP:
Add sprigs of lavender to your table for an easy pop of color and aroma.

Lemon Poppyseed Cookies

These citrus-infused snacks are speckled with delight.

SERVINGS: ABOUT 36 COOKIES

COOKIES

- **2 cups all-purpose flour**
- **½ tsp. baking powder**
- **¼ tsp. salt**
- **¾ cup unsalted butter, softened**
- **1 cup sugar**
- **1 large egg, room temperature**
- **2 tsp. lemon zest (1 large lemon)**
- **2 Tbs. fresh lemon juice**
- **1 Tbs. poppy seeds (plus extra for topping; optional)**
- **1 tsp. pure vanilla extract**

LEMON GLAZE

- **1 cup powdered sugar**
- **2 Tbs. fresh lemon juice**
- **½ tsp. pure vanilla extract**

METHOD

1. Preheat oven to 350°F.
2. Line two baking sheets with parchment paper or silicone baking mats.
3. Whisk together flour, baking powder, and salt in a medium-size bowl; set aside.
4. Cream together softened butter and sugar until light and fluffy.
5. Crack an egg into the butter mixture and beat it until it's well-incorporated.
6. Add the lemon zest, lemon juice, poppy seeds, and pure vanilla extract to the wet ingredients. Mix until combined.
7. Gradually add the dry ingredients to the wet ingredients, mixing thoroughly until a soft dough forms.
8. Using a small cookie scoop or tablespoon, drop rounded balls of dough onto your prepared baking sheets. Space them about 2 inches apart as they will spread slightly during baking.
9. Put the cookies in the oven and let them bake for about 12 to 14 minutes or until the edges are lightly golden brown.
10. Remove them from the oven when they're ready and let them cool on the baking sheet for about 5 minutes before transferring them to a wire rack to cool completely.
11. While the cookies are cooling, prepare the lemon glaze by whisking together the powdered sugar, lemon juice, and vanilla extract until smooth. You can adjust the consistency by adding more powdered sugar or lemon juice as needed for your desired thickness.
12. Once the cookies are completely cooled, drizzle each one with your prepared lemon glaze. If you would like, you can sprinkle additional poppy seeds over the glaze while it's still wet.
13. Allow the glaze to set before serving.

spring parties

These enticing bites will brighten any celebration, whether it's for Mother's Day, graduation, or a baby shower.

Phyllo Apple Roses

These super-easy treats are like mini works of art–and delicious, too!

SERVINGS: 12

- **4 sheets phyllo pastry**
- **4.5 oz. butter, softened, plus extra, melted, to brush**
- **2 oz. honey or maple syrup**
- **2 eggs**
- **4.5 oz. ground almonds**
- **1 oz. plain flour, sifted**
- **6 apples, quartered, cored and very thinly sliced**
- **Powdered erythritol (optional)**

METHOD

1. Heat the oven to 350°F. Layer the sheets of phyllo, brushing each with melted butter as you go. Cut the pastry into 12 squares and use them to line a 12-hole muffin tray. Set aside.

2. Cream together butter and honey or syrup. Add eggs one at a time, then ground almonds and flour, and mix until smooth. Divide the frangipane among the phyllo-lined muffin-tray holes.

3. For each rose, lay overlapping slices of apple in a line about 12 inches long. Roll up the line of apple, from left to right, as tightly as possible. Lay the apple spiral in a muffin hole on top of the frangipane and push down lightly.

4. Repeat for remaining tarts. Bake for 40 minutes until edges of the phyllo are golden and crisp. Dust with powdered erythritol, if using.

NUTRITION: *Cal. 255, Total fat 17g, Sat. 7g, Carbs. 19g*

KITCHEN TIP:

SUCCESS SECRET

Classic Champagne, a sparkling wine produced in France, is our go-to for creating these scrumptious desserts, but any bubbly—Prosecco and Asti Spumante from Italy, Cava from Spain, or a sparkler from California—can be used with equally delicious results.

Champagne Butterfly Cupcakes

Champagne-soaked peaches make for an elegant finish on these luscious cupcakes filled with sweet cream.

ACTIVE TIME: 40 MINUTES
TOTAL TIME: 2 HOURS
SERVINGS: 24

- **3 peaches, pitted, each cut into 8 wedges**
- **1 ¼ cups flat Champagne**
- **2 Tbs. sugar**
- **1 (15.25-oz.) package yellow cake mix**
- **3 eggs**
- **⅓ cup oil**
- **3 cups sweetened whipped cream or whipped topping**
- **Confectioner's sugar**

METHOD

1. In large bowl, combine peach wedges, ¼ cup Champagne, and sugar; let stand 1 hour. Meanwhile, heat oven to 350°F. Line 24 muffin cups with cupcake liners. On low speed, beat yellow cake mix, eggs, oil, and remaining Champagne until blended, 30 seconds; on medium speed, beat 2 minutes. Evenly divide batter among liners. Bake 12 to 17 minutes, until toothpick inserted into centers of cupcakes comes out clean. Cool on rack.
2. Cut 1½-inch wide cone-shape cake round from center of each cupcake top. To form wings, vertically cut each cake round in half. If desired, transfer whipped cream or topping to pastry bag fitted with star tip. Pipe or spoon about 2 tablespoons whipped cream or topping into opening in each cupcake top. Arrange cake wings in whipped cream. Just before serving, sprinkle cupcake tops with confectioner's sugar. Drain peach wedges. Top each cupcake with 1 peach wedge.

Mini White Chocolate Chiffon Cakes

These delectable treats served with 2-ingredient raspberry sauce are a perfect ending to any dinner party.

ACTIVE TIME: 45 MINUTES
START TO FINISH: 1 HOUR, 45 MINUTES
SERVINGS: 16

- **1 cup cake flour**
- **1 ¼ cups sugar**
- **½ cup grated white chocolate**
- **1 ½ tsp. baking powder**
- **¼ tsp. salt**
- **4 eggs, separated**
- **¼ cup oil**
- **1 tsp. vanilla extract**
- **¼ tsp. cream of tartar**
- **1 (12-oz.) package frozen raspberries, thawed, juices reserved**
- **Fresh raspberries (optional)**

METHOD

1. Heat oven to 325°F. Coat 16 muffin cups, preferably nonstick, with baking spray with flour. In large bowl, combine flour, ¾ cup sugar, white chocolate, baking powder, and salt. In separate bowl, whisk egg yolks, oil, vanilla extract, and ¼ cup water. Add to flour mixture; on medium speed, beat 2 minutes.
2. In clean separate bowl, with clean dry beaters, beat egg whites and cream of tartar until stiff, but not dry. Fold ⅓ of whites into batter to lighten; gradually, gently fold in remaining whites until no white streaks remain. Divide evenly among muffin cups. Bake 12 to 15 minutes, until toothpick inserted into centers comes out clean. Cool 10 minutes. Transfer from cups to rack; cool completely.
3. In blender with lid firmly pressed on, puree frozen raspberries with reserved juices and remaining sugar until smooth. Strain and discard seeds. Serve cakes with raspberry sauce and, if desired, fresh raspberries.

Mini Honey Bundt Cakes

These delectable mini cakes are easy to dress up for any occasion.

ACTIVE TIME: 20 MINUTES
START TO FINISH: 2 HOURS, 40 MINUTES
SERVINGS: 6

- **1 ¾ cups all-purpose flour**
- **½ tsp. baking powder**
- **¼ tsp. baking soda**
- **¼ tsp. salt**
- **¾ cup butter, at room temperature**
- **½ cup honey**
- **3 eggs**
- **1 tsp. grated orange zest**
- **½ tsp. almond extract**
- **¾ cup milk**
- **Confectioner's sugar, assorted nonpareil sprinkles, and additional honey (optional)**

METHOD

1. Heat oven to 325°F. Coat six 1-cup mini-Bundt pans with baking spray with flour. Combine flour, baking powder, baking soda, and salt; reserve. On medium speed, beat butter and honey 2 minutes or until light and fluffy.

2. On low speed, beat in eggs, one at a time, beating well after each addition. Add orange zest and almond extract. Beat in reserved flour mixture alternately with milk until well-combined. Divide mixture evenly among pans. Bake 28 to 30 minutes, until toothpick inserted near center comes out clean. Cool 20 minutes. Transfer from pans to racks; cool completely. If desired, garnish with confectioner's sugar, sprinkles, and a drizzle of honey.

KITCHEN TIP:
DRIZZLE ON EXTRA YUM! For an added hit of sweetness, try these delicate cakes drenched with honey-butter sauce. To do: In pot, melt 2 tablespoons butter over medium heat; stir in ¼ cup honey until heated through. With skewer, poke holes into tops of cakes; pour sauce over before spreading with mascarpone topping.

Honey Tea Cakes with Mascarpone

A swirl of lemony honey mascarpone turns these simple yet satisfying treats into a delightful indulgence that your crowd will ask for again and again.

ACTIVE TIME: 25 MINUTES
START TO FINISH: 1 HOUR, 45 MINUTES
SERVINGS: 6

- **1 ⅔ cups all-purpose flour**
- **2 tsp. baking powder**
- **¼ tsp. salt**
- **¾ cup sugar**
- **½ cup butter, at room temperature**
- **2 eggs**
- **5 Tbs. honey + additional**
- **½ cup milk**
- **1 cup mascarpone cheese**
- **1 tsp. grated lemon zest**
- **Waffle cookies (optional)**

METHOD

1. Heat oven to 350°F. Coat 6 popover cups or 12 muffin cups with baking spray with flour. In bowl, combine flour, baking powder, and salt; reserve. On medium speed, beat sugar and butter until smooth. Beat in eggs one at a time. Beat in 4 tablespoons honey until blended.

2. On low speed, beat in reserved flour mixture alternately with milk until combined. Evenly divide batter among popover cups or muffin cups. Bake 18 to 20 minutes, until toothpick inserted into centers comes out clean. Cool completely in cups on racks.

3. In bowl, using spoon, stir together mascarpone, lemon zest, and remaining honey until just blended. Dividing equally, spread mascarpone mixture over cakes. If desired, just before serving, drizzle with additional honey and garnish with waffle cookies.

Pink Lemonade Cupcakes

Freeze-dried raspberries give our dreamy frosting its pretty-in-pink hue and fresh fruity flavor.

ACTIVE TIME: 40 MINUTES
START TO FINISH: 2 HOURS, 10 MINUTES
SERVINGS: 24

- **¾ cup frozen lemonade concentrate, thawed**
- **1 (15.25-oz.) package lemon cake mix**
- **3 eggs**
- **½ cup oil**
- **1 (1.2-oz.) package freeze-dried raspberries**
- **1 (16-oz.) can vanilla frosting**
- **4 oz. cream cheese, at room temperature**
- **Red liquid food coloring**
- **Fresh raspberries**
- **Paper straws**

METHOD

1. Heat oven to 350°F. Line 24 muffin cups with cupcake liners. Combine lemonade concentrate with ¼ cup water. Prepare cake mix according to package directions with eggs and oil, substituting lemonade mixture for water. Evenly divide batter among liners. Bake 16 to 18 minutes, until toothpick inserted into centers comes out clean. Cool 10 minutes. Transfer from pan to rack; cool completely.

2. For frosting, in food processor, pulse freeze-dried raspberries until powdery. Sift to remove any large pieces.

3. In medium bowl on medium speed, beat frosting, cream cheese, and raspberry powder until blended. Tint pink with food coloring. Transfer to pastry bag fitted with open star tip; pipe over cupcake tops. Garnish with berries and straws.

White Chocolate Tarts

All it takes is 3 ingredients to toss together these gourmet special treats that are extra buttery and rich, thanks to their puff pastry shells.

ACTIVE TIME: 30 MINUTES
START TO FINISH: 50 MINUTES
SERVINGS: 9

- **1 sheet (half of 17.3-oz package) frozen puff pastry, thawed**
- **¾ cup white chocolate chips**
- **⅓ cup heavy cream**
- **Heart-shape candies or marshmallows (optional)**

METHOD

1. Heat oven to 400°F. Coat baking sheet with cooking spray. On lightly floured surface, roll puff pastry sheet into 12-inch square. Using 3½-inch fluted round cookie cutter, cut out 9 rounds. Place 2 inches apart on baking sheet. Place 2¾-inch round cookie cutter in center of each fluted pastry round. Gently press to score circle in dough, making sure not to cut all the way through. Prick center of pastry. Bake 8 to 10 minutes until golden. Cool slightly on rack. Press down center of pastry if too puffed up. Cool completely.

2. Place white chocolate chips in medium microwave-safe bowl. In small pot over medium heat, bring cream to a boil. Pour cream over chips. Cover; let sit 5 minutes or until chocolate chips are melted. If some chips have not melted completely, microwave in 15-second intervals until melted; stir until smooth. Let mixture cool until slightly thickened. Evenly divide white chocolate mixture among pastry rounds. Garnish with heart-shape candies or marshmallows, or as desired.

KITCHEN TIP:
Look for gold, silver, or colorful foil muffin liners to add a festive touch to your cupcakes.

White Chocolate-Raspberry Cupcakes

Raspberries play double duty in this luscious cupcake—freeze-dried raspberries flavor the cake, while raspberry jam perks up the frosting.

ACTIVE TIME: 15 MINUTES
START TO FINISH: 33 TO 35 MINUTES
SERVINGS: 24

CAKE

- **2 cups all-purpose flour**
- **1 cup freeze-dried raspberries, crushed**
- **2 ½ tsp. baking powder**
- **1 tsp. kosher salt**
- **¾ cup (1 ½ sticks) unsalted butter, at room temperature**
- **1 ½ cups sugar**
- **4 large eggs**
- **1 tsp. vanilla extract**
- **⅔ cup whole milk**
- **1 cup white chocolate chips**
- **Cream Cheese Frosting**
- **½ cup raspberry jam**
- **White chocolate shavings, for decorating**

CREAM CHEESE FROSTING

- **1 (8-oz.) package cream cheese, at room temperature**
- **6 Tbs. unsalted butter, at room temperature**
- **1 tsp. vanilla extract**
- **Pinch of kosher salt**
- **2 cups confectioner's sugar**

FOR CUPCAKES

1. Preheat oven to 350°F. Line two 12-cup muffin pans with paper or foil liners.

2. In a medium bowl, whisk together flour, freeze-dried raspberries, baking powder, and salt.

3. In a large bowl, using an electric mixer, beat butter and sugar together on medium-high speed until light and fluffy, about 2 minutes. Add eggs, one at a time, beating well after each addition. Add vanilla and beat until combined. Add half the flour mixture and beat on low speed just until combined. Add milk, then remaining flour mixture and beat just until combined. Using a rubber spatula, fold in chocolate chips. Divide batter evenly among prepared muffin cups, each no more than ⅔ full.

4. Bake until a toothpick inserted into the center of cupcake comes out clean and tops are light golden brown, 18 to 20 minutes. Cool on wire rack for 10 minutes, then transfer cupcakes directly to rack to cool completely.

5. While the cupcakes cool, make the frosting. Fold in raspberry jam just until combined.

6. Using a pastry bag fitted with a star tip, or an offset spatula or butter knife, top the cupcakes with frosting, then sprinkle with white chocolate shavings.

FOR CREAM CHEESE FROSTING

1. In a large bowl, using an electric mixer, beat cream cheese, butter, vanilla, and salt together on medium-high speed until light and fluffy, about 2 minutes. Add half the sugar and beat on low speed until combined. Add the remaining sugar and beat until smooth.

Ambrosia Coconut Cake

Inspired by the fruity Southern salad of the same name, this tender cake features orange layers, pineapple filling, and a fluffy cloud-like frosting.

ACTIVE TIME: 1 HOUR, 15 MINUTES
START TO FINISH: 3 HOURS, 15 MINUTES
SERVINGS: 8

CAKE

- **2 ½ cups cake flour**
- **2 ½ tsp. baking powder**
- **¼ tsp. baking soda**
- **¼ tsp. salt**
- **½ cup milk**
- **½ cup fresh orange juice**
- **8 Tbs. unsalted butter, at room temperature**
- **Grated zest of 1 orange**
- **1 ¼ cups granulated sugar**
- **2 eggs, beaten**

FILLING

- **1 can (8-oz.) crushed pineapple in juice**
- **½ cup canned pineapple juice**
- **4 tsp. cornstarch**
- **1 Tbs. granulated sugar**

FROSTING

- **1 cup superfine sugar**
- **1 egg white**
- **1 Tbs. light corn syrup**
- **Pinch of salt**
- **⅛ tsp. cream of tartar**
- **½ tsp. vanilla extract**
- **1 ½ cups sweetened, flaked coconut**

FOR CAKE

1. Preheat oven to 350°F. Butter 2 (8-inch) round cake pans; line bottoms with parchment paper. Dust with flour. Sift flour, baking powder, baking soda, and salt. Mix milk and orange juice. Beat butter and zest in large bowl on high until smooth. Gradually beat in sugar until fluffy, 3 minutes. Gradually beat in eggs. On low, in thirds, alternately add flour and milk mixtures; beat until smooth. Divide between pans. Bake until pick inserted into centers comes out clean, 20 to 25 minutes. Cool 10 minutes. Remove from pans. Cool completely on racks.

FOR FILLING

1. Drain pineapple in sieve set over measuring cup; press to extract excess juice. Add additional juice to make ¾ cup. Sprinkle cornstarch over juice; whisk to dissolve. Transfer to pot. Add drained pineapple and sugar; stir well. Continue stirring over medium-low heat until mixture comes to full boil, 3 minutes. Transfer to bowl; cool completely.

FOR FROSTING

1. Whisk sugar, 3 tablespoons water, egg white, corn syrup, salt, and cream of tartar in top part of double boiler. Place over pot of simmering water. Beat on high until frosting forms stiff, shiny peaks, 5 to 7 minutes. Remove from heat; beat in vanilla. Fill cake layers with pineapple filling. Spread with frosting. Press coconut all over cake.

NUTRITION: *Cal. 664, Pro. 7 g, Total fat 21 g, Sat. 14 g, Trans fat 0 g, Chol. 93 mg, Carbs. 114 g, Sod. 384 mg, Fiber 3 g, Sug. 74 g*

Coconut Cupcakes

You can't miss the coconutty flavor in these tempting treats. A teaspoon of coconut extract takes the cream cheese frosting to the next level (but you can leave it out if you don't have any on hand).

ACTIVE TIME: 25 MINUTES
START TO FINISH: 43 TO 45 MINUTES
SERVINGS: 24

- **1 ½ cups sweetened, shredded coconut**
- **1 cup coconut milk**
- **3 large eggs**
- **1 tsp. vanilla extract**
- **2 ¼ cups all-purpose flour, plus more for dusting**
- **1 ½ cups sugar**
- **3 tsp. baking powder**
- **1 tsp. kosher salt**
- **1 cup (2 sticks) unsalted butter, at room temperature, cut into cubes**
- **Cream Cheese Frosting (see page 69)**
- **1 tsp. coconut extract (optional)**

METHOD

1. Preheat oven to 325°F. Line two 12-cup muffin pans with paper or foil liners.
2. Line a baking sheet with parchment paper. Spread shredded coconut evenly across the prepared baking sheet and toast until light brown, 3 to 4 minutes. Cool on wire rack while you make the cake. Set aside ½ cup for decorating.
3. In a large measuring cup or medium bowl, whisk together coconut milk, eggs, and vanilla.
4. In a large bowl, whisk together flour, sugar, baking powder, and salt. Using a rubber spatula, fold in the toasted coconut. Using an electric mixer, beat in butter on low speed until crumbly, about 1 minute. Add coconut milk mixture and beat until combined, 1 minute. Divide batter evenly among prepared muffin cups, each no more than ⅔ full.
5. Bake until a toothpick inserted into the center of cupcake comes out clean and tops are light golden brown, 18 to 20 minutes. Cool on wire rack for 10 minutes, then transfer cupcakes directly to rack to cool completely.
6. While the cupcakes cool, make the frosting, following directions on page 69. Add the coconut extract, if using.
7. Using a pastry bag fitted with a round tip, or an offset spatula or butter knife, top the cupcakes with frosting and decorate with reserved toasted coconut.

KITCHEN TIP:
To easily transport your confections, place the frosted cupcakes back in the muffin pan, then place it in a deep roasting pan and cover that with foil.

Blueberry-Lemon Scones

These not-overly-sweet treats feature a classic, zesty flavor combo that's a perfect addition to a tea party.

ACTIVE TIME: 20 MINUTES
START TO FINISH: 40 MINUTES
SERVINGS: 8

- **1 ¾ cups flour**
- **½ cup sugar**
- **2 tsp. baking powder**
- **½ tsp. kosher salt**
- **5 Tbs. plus 1 tsp. cold butter**
- **½ cup half-and-half, plus more for brushing**
- **2 tsp. fresh lemon zest**
- **1 cup blueberries**
- **Coarse sanding sugar**

METHOD

1. Preheat oven to 400°F. Spray a baking sheet pan with vegetable cooking spray.
2. In a large bowl, whisk flour, sugar, baking powder, and salt. Use a pastry cutter to cut butter into dry ingredients until crumbly. Stir in half-and-half and lemon zest just until moistened.
3. Gently fold in blueberries and press dough into a ball.
4. On a lightly floured surface, pat dough into a 1-inch-thick circle. Cut into 8 wedges. Place 2 inches apart on pan. Brush tops with additional half-and-half; sprinkle with sanding sugar.
5. Bake for about 17 minutes or until golden brown.

TO FREEZE

1. Let scones cool completely; place in freezer-safe bags and freeze for up to 3 months. To use, thaw in refrigerator overnight. Warm in microwave or serve at room temperature.

KITCHEN TIP:
Wild blueberries are smaller than the usual fresh berries, guaranteeing you a berry in every bite!

KITCHEN TIP:
If you can't find fresh blueberries at your supermarket, you can use frozen ones. Keep them in the freezer right until the second you're adding them to the dough—this will prevent their juices from seeping out into the dough before you bake it.

Orange Scones

For picture-perfect wedge-shape scones, use a cast-iron wedge pan. If you don't have a wedge pan, bake the wedges on a cast-iron griddle or in a round baking pan.

ACTIVE TIME: 25 MINUTES
START TO FINISH: 39 MINUTES
SERVINGS: 8

SCONES

- **2 cups all-purpose flour**
- **¼ cup granulated sugar**
- **2 tsp. baking powder**
- **1½ tsp. coarse kosher salt**
- **1½ tsp. finely shredded orange peel**
- **½ tsp. baking soda**
- **6 Tbs. cold unsalted butter, cubed**
- **1 egg**
- **1 cup half-and-half**

DRIZZLE

- **1 cup powdered sugar**
- **2 Tbs. half-and-half**
- **½ tsp. finely shredded orange peel**
- **1 tsp. fresh orange juice**

METHOD

1. Preheat oven to 425°F. Lightly spray molds of a cast-iron wedge pan with nonstick spray; set aside.
2. For scones, in a large bowl whisk together flour, sugar, baking powder, salt, orange peel, and baking soda. Using a pastry blender, cut butter into flour mixture until mixture resembles coarse crumbs.
3. In a small bowl whisk together egg and half-and-half until well combined. Add egg mixture to flour mixture. Using a fork, stir just until moistened. (Dough will be wet.)
4. Turn dough out onto a generously floured surface. Knead by folding dough in half five or six times or until dough holds together. Pat or lightly roll dough into a 1½-inch thick circle.
5. Cut dough into 8 wedges. Place dough wedges into molds of prepared pan. Bake 14 minutes or until golden brown. Remove scones from pan and transfer to a wire cooling rack.
6. Meanwhile, for drizzle, in a small bowl stir together powdered sugar, half-and-half, orange peel, and juice. Drizzle over warm scones. Serve immediately.

strawberry delights

Whether featured alone or paired with rhubarb, this classic spring berry adds a sweet ending to any meal.

Strawberry-Rhubarb Glazed Cheesecake

Spring-fresh rhubarb kissed with strawberry jam covers this decadently delicious cheesecake that's—surprise!—both dairy- and gluten-free.

ACTIVE TIME: 40 MINUTES
START TO FINISH: 2 HOURS, 30 MINUTES + OVERNIGHT
SERVINGS: 16

- **56** gluten-free, dairy-free vanilla wafer cookies, finely ground
- **¼** cup honey
- **3** Tbs. vegan buttery stick, such as Earth Balance, melted
- **2** (14-oz.) packages soft tofu, drained
- **1** (12-oz.) container dairy-free, gluten-free sour cream, such as Tofutti
- **1½** cups sugar
- **2** Tbs. cornstarch
- **2** tsp. vanilla extract
- **1** cup sliced rhubarb (4 oz.), thawed and drained if frozen
- **½** cup seedless strawberry jam
- **3** drops red liquid food coloring

METHOD

1. Heat oven to 325°F. Coat 9x3-inch springform pan with cooking spray. Combine wafer crumbs, honey, and buttery stick. Press into bottom and 1¾ inches up side of pan. Bake until set, 10 to 12 minutes. Let cool.

2. Cut each piece of tofu into quarters. In food processor, combine tofu, sour cream, sugar, cornstarch, and vanilla; process until smooth. Spread in crust. Bake until center jiggles slightly when pan is gently shaken, 1 hour, 40 minutes. Let cool on rack. Chill at least 8 hours or overnight.

3. In small pot, combine rhubarb, jam, and ¼ cup water over high heat. Bring to a boil; reduce heat to medium. Cook, stirring, until rhubarb breaks down, 5 minutes. Remove from heat; stir in food coloring. Let cool. In food processor, puree until smooth. Just before serving, run knife around edge of pan; remove side of pan. Spread rhubarb glaze over top.

KITCHEN TIP:

PRO TRICK TO PREP RHUBARB:
Its deep red stalks add an irresistible tartness that's perfect in sweet desserts. But depending on how it's grown and the time of year it's harvested, fresh rhubarb can be quite fibrous. That's why it's a good idea to peel it before cooking. After trimming and rinsing the rhubarb, simply use a vegetable peeler to remove its outer layer, just like peeling the skin from a cucumber.

Strawberry-Rhubarb Mini Pies

With five ingredients and just 30 minutes of prep, you can bake a batch of mini fruit pies that will have everyone smiling!

ACTIVE TIME: 30 MINUTES
START TO FINISH: 2 HOURS, 40 MINUTES
SERVINGS: 6

- **2 cups frozen strawberries, thawed, drained, and juice reserved**
- **1 cup sugar**
- **2 Tbs. cornstarch**
- **3 cups frozen chopped rhubarb, partially thawed**
- **1 package (14.1-oz.) Pillsbury refrigerated pie crusts, softened as directed on package**

METHOD

1. Preheat oven to 450°F. In medium bowl, place reserved strawberry juice. In small bowl, mix ⅓ cup sugar and cornstarch. Add to strawberry juice, beating with whisk. Stir in strawberries and rhubarb.
2. Unroll pie crusts on work surface. With rolling pin, slightly roll out each dough round to scant 12-inch diameter. Cut three 3½-inch rounds and three 4¾-inch rounds from each crust. Firmly press 4¾-inch rounds in bottom and up side of six ungreased 6-ounce custard cups.
3. Divide fruit mixture evenly among crust-lined cups. Place 3½-inch rounds over filling; crimp edges to seal. Cut slits in tops of pies. Sprinkle evenly with some of remaining sugar. Place cups in 15x10x1-inch pan. Bake 32 to 36 minutes or until golden brown. Serve warm.

Note: For variety, add lattice crust to one or more of the mini pies. For each lattice crust, cut each 3½-inch round into six ½-inch-wide strips. Place three strips over top of pie. Weave remaining strips over and under first strips; crimp edges slightly. Bake as directed.

NUTRITION: *Cal. 670, Pro. 3 g, Total Fat 16 g, Sat. 7 g, Trans. 0 g, Chol. 10 mg, Carbs. 127 g, Sod. 350 mg, Fiber 4 g, Sug. 37 g*

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Lemon Cupcakes with Strawberry Frosting

ACTIVE TIME: 40 MINUTES
START TO FINISH: 1 HOUR, 45 MINUTES
SERVINGS: 24

CUPCAKES

- **1 package (16.25-oz.) Betty Crocker Super Moist white cake mix**
  Water, oil, and egg whites called for on cake mix package
- **3 Tbs. grated lemon zest**

FROSTING

- **4 to 6 medium strawberries, about 4 oz., hulled**
- **1 container (12 oz.) fluffy white whipped ready-to-spread frosting**

GARNISH (OPTIONAL)

- **12 strawberries, sliced lemon zest curls**

FOR CUPCAKES

1. Preheat oven to 350°F (325°F for dark or nonstick pans). Place paper baking cup in each of 24 regular-size muffin cups. Make cake mix as directed on package, using water, oil, and egg whites and adding grated lemon zest. Divide batter evenly among muffin cups (about ⅔ full).

2. Bake as directed on package or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.

FOR FROSTING

1. Place whole strawberries in blender. Cover; pulse 20 seconds to puree. Pour ¼ cup of strawberry puree into medium bowl. Stir in frosting until well mixed. Frost cupcakes. If desired, garnish with sliced strawberries and lemon zest curls.

NUTRITION: *Cal. 180, Pro. 1 g, Total fat 7 g, Sat. 2 g, Trans 1 g, Chol. 0 mg, Carbs. 26 g, Sod. 160 mg, Fiber 0 g, Sug. 16 g*

Recipe excerpted from Betty Crocker Fix with a Mix Desserts by General Mills (copyright © 2010).

Strawberry-Rhubarb Angel Cake

ACTIVE TIME: 25 MINUTES
START TO FINISH: 3 HOURS, 15 MINUTES
SERVINGS: 12

CAKE

- **1 package (1 lb.) Betty Crocker white angel food cake mix**
- **1 ¼ cups cold water**
- **2 tsp. grated orange zest**

FILLING

- **2 cups sliced fresh or drained thawed frozen rhubarb**
- **½ cup sugar**
- **2 Tbs. orange juice**
- **1 ½ cups sliced strawberries**
- **4 drops red food coloring, if desired**

FROSTING AND GARNISH

- **1 container (8-oz.) frozen fat-free whipped topping, thawed**
- **½ cup sliced strawberries**

FOR CAKE

1. Move oven rack to lowest position (remove other racks). Preheat oven to 350°F. In extra-large bowl, beat cake mix, cold water, and orange zest on low speed 30 seconds; beat on medium speed 1 minute. Pour into ungreased 10-inch angel food (tube) cake pan. (Do not use fluted tube cake pan or 9-inch angel food pan or batter will overflow.)

2. Bake 37 to 47 minutes or until top is dark golden brown and cracks feel very dry and are not sticky. DO NOT UNDERBAKE. Immediately turn pan upside down onto glass bottle until cake is completely cool, about 2 hours.

FOR FILLING

1. Meanwhile, in 2-qt. pot, mix rhubarb, sugar, and orange juice. Cook over medium heat 10 minutes, stirring occasionally. Cool 15 minutes. Stir in 1½ cups strawberries. Stir in food coloring for a deeper red color. Refrigerate about 1 hour.

FOR FROST AND GARNISH

1. Run knife around edges of cake; remove from pan. Cut horizontally to make 3 layers. (Mark side of cake with toothpicks; cut with long, thin knife.) Fill layers with strawberry-rhubarb filling. Frost side and top of cake with topping. Arrange ½ cup strawberries over top of cake. Store covered in refrigerator.

Recipe excerpted from Betty Crocker Fix with a Mix Desserts *by General Mills (copyright © 2010).*

Double Strawberry Shortcakes

Classic buttery shortcakes are even more irresistible when they're studded with flecks of fresh orange zest and juicy berries.

ACTIVE TIME: 40 MINUTES
START TO FINISH: 2 HOURS
SERVINGS: 8

SHORTCAKES

- **2 cups all-purpose flour**
- **⅓ cup + 1 Tbs. sugar**
- **1 Tbs. baking powder**
- **1 tsp. grated orange zest**
- **½ tsp. salt**
- **¼ tsp. ground cinnamon**
- **¼ cup cold butter, diced**
- **⅔ cup half-and-half**
- **1 cup chopped strawberries, about 5 oz.**
- **1 egg, lightly beaten**

FILLING

- **2 ½ cups heavy cream**
- **1 ½ Tbs. sugar**
- **½ tsp. vanilla extract**
- **2 cups sliced strawberries, about 8 oz.**

FOR SHORTCAKES

1. Heat oven to 425°F. Coat baking sheet with cooking spray. In bowl, combine flour, ⅓ cup sugar, baking powder, zest, salt, and cinnamon. With pastry blender or two knives, cut butter into flour mixture until coarse crumbs form. Stir in half-and-half, then chopped strawberries until dough forms (dough will be wet).

2. With moist hands, transfer dough to lightly floured surface; divide into 8 portions. Gently shape each portion into 2½-inch disk. Lightly brush tops with egg; sprinkle with remaining 1 tablespoon sugar. Place 2 inches apart on baking sheet. Bake 12 to 15 minutes or until golden. Cool 5 minutes. Transfer from pan to rack; cool completely.

FOR FILLING

1. In large bowl, on medium speed, beat cream, sugar, and vanilla until stiff peaks form. Split each shortcake in half. Dividing evenly, fill with whipped cream and strawberries.

Strawberry Tartlets

All it takes is six ingredients to create these adorable flower-inspired cookie tartlets filled with rich chocolate fudge sauce and topped with fresh berries.

ACTIVE TIME: 30 MINUTES
START TO FINISH: 1 HOUR, 25 MINUTES
SERVINGS: 12

- **½ of 1 (16.5-oz.) package refrigerated sugar cookie dough**
- **¼ cup unsweetened cocoa powder**
- **½ tsp. vanilla extract**
- **12 foil candy cups**
- **¼ cup chocolate fudge sauce**
- **42 small strawberries, from 2 (16-oz.) packages, trimmed**

METHOD

1. Heat oven to 325°F. Coat 12 muffin cups with baking spray with flour. On low speed, beat together sugar cookie dough, cocoa, and vanilla until just blended. On lightly floured surface, roll out dough to ⅛-inch thickness.

2. Using 2¼-inch round cookie cutter, cut out 12 rounds, rerolling scraps as necessary. Fit 1 round into each muffin cup, pressing ¼ inch up side. Place 1 foil candy cup in center of each dough-filled cup, then fill with dried beans, rice, or pie weights. Bake 13 to 15 minutes or until baked through.

3. Remove foil cups and beans. Let tartlet shells stand 10 minutes. Remove tartlet shells from muffin cups, loosening with small spatula around edges. Transfer to racks; cool completely. Evenly divide sauce among tartlet shells. Place 1 whole strawberry in center of each shell. Halve remaining strawberries; arrange around center strawberries.

Who can resist the appeal of chocolate and strawberries?

Strawberry-Rhubarb Pies in a Jar

Rhubarb and strawberries are one of spring's best pairings, especially when baked in mini pies!

SERVINGS: 8

- **8 (8-oz.) wide-mouth canning jars**
- **1 ½ packages (16 oz. each) strawberries, quartered**
- **1 ½ lbs. fresh rhubarb, cut into ½-inch slices**
- **1 ½ cups + 2 tsp. sugar**
- **⅓ cup cornstarch**
- **2 tsp. grated orange zest**
- **1 package (14.1 oz.) refrigerated pie crust dough**
- **1 egg, beaten**

PREPARE FILLING

1. Preheat oven to 400°F. Line large rimmed baking sheet with foil. Place jars on pan. Mix strawberries, rhubarb, 1½ cups sugar, cornstarch, and zest. Evenly divide among jars, pressing filling down slightly into jars.

BAKE PIES

1. On sheet of waxed paper on surface, unroll dough into two single-layer sheets. From dough, cut out eight 3¼-inch rounds, or for flower crust, using 1¼-inch flower-shape cutter, cut out 96 flowers. Using ½-inch round cutter, cut out center of dough rounds or 8 flowers. Lightly brush tops of dough with egg. Arrange 12 flowers in concentric circles over filling and slightly over edge of each jar, ending with 1 cut-out flower in center, or top pies with dough rounds. Lightly press dough on jar edge. Sprinkle top of each jar with ¼ teaspoon of remaining sugar.

2. Place jars on baking sheet. Bake 35 to 40 minutes or until filling is bubbly and crusts are golden. Cool jars on pan on rack.

Chocolate-Strawberry Shortcakes

Traditional shortcakes filled with juicy strawberries get a fun flavor twist thanks to cocoa and chocolate chips!

ACTIVE TIME: 25 MINUTES
START TO FINISH: 1 HOUR, 55 MINUTES
SERVINGS: 6

- **1 qt. (4 cups) strawberries, sliced**
- **½ cup + 2 Tbs. sugar**
- **2 cups Original Bisquick mix**
- **⅓ cup unsweetened baking cocoa**
- **⅔ cup milk**
- **2 Tbs. butter or margarine, melted**
- **⅓ cup miniature semisweet chocolate chips**
- **1 ½ cups frozen whipped topping, thawed**

METHOD

1. In medium bowl, toss strawberries and ½ cup sugar until coated. Let stand 1 hour.

2. Preheat oven to 375°F. Spray cookie sheet with cooking spray. In medium bowl, stir Bisquick mix, cocoa, remaining 2 tablespoons sugar, milk, and butter until soft dough forms. Stir in chocolate chips. Drop dough by about ⅓ cupfuls onto cookie sheet.

3. Bake 12 to 15 minutes or until tops of shortcakes appear dry and cracked. Cool 15 minutes. Using serrated knife, split warm shortcakes. Fill with strawberries and whipped topping.

NUTRITION: *Cal. 460, Pro. 6 g, Total fat 17 g, Sat. 10 g, Trans 2 g, Chol. 15 mg, Carbs. 69 g, Sod. 540 mg, Fiber 5 g, Sug. 36 g*

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Rhubarb-Strawberry Tart

Oohs and aahs are guaranteed when you serve this fruit-filled tart that's as easy as pie.

ACTIVE TIME: 40 MINUTES
START TO FINISH: 5 HOURS, 40 MINUTES
SERVINGS: 8

- **1 (11-oz.) package pie crust mix**
- **1 ½ lbs. trimmed rhubarb, cut into ½-inch pieces**
- **2 cups strawberries, quartered, 8 oz.**
- **1 cup granulated sugar**
- **⅓ cup all-purpose flour**
- **1 tsp. grated lemon zest**
- **1 egg, beaten**
- **Coarse decorating sugar**

METHOD

1. Place rimmed baking sheet on center rack in oven. Heat oven to 350°F. Prepare crust according to package directions for 2 crusts; divide dough in half. On lightly floured surface, roll out one dough piece into 12-inch round. Fit into 9-inch round fluted tart pan with removable bottom; fold edge under, leaving about ¼ inch of dough above edge of pan. Refrigerate.
2. In bowl, combine next 5 ingredients. Let stand 15 minutes. Roll out remaining dough into ⅛-inch-thick rectangle, about 10x8 inches. Cut ten ¾-inch-wide strips. Transfer filling to crust; arrange strips in lattice pattern over. Brush with egg; sprinkle with sugar. Bake on baking sheet 55 to 60 minutes or until filling is bubbling and crust is browned. Cool on rack. Remove side of pan before serving.

KITCHEN TIP: **DON'T HAVE A REMOVABLE-BOTTOM TART PAN? No problem! Just fit the dough into a regular 9" pie pan. Fill with rhubarb-strawberry mixture and top with lattice, following recipe.**

White Chocolate Strawberry Tart

Filled with white chocolate, cream cheese, and coconut, our tart is topped with sweet berries—better than anything bought at a bakery!

ACTIVE TIME: 30 MINUTES
START TO FINISH: 5 HOURS, 30 MINUTES
SERVINGS: 10

- **30 chocolate wafer cookies, finely ground, 1 ¾ cups**
- **¾ cup sweetened, flaked coconut**
- **5 Tbs. butter, melted**
- **1 cup white chocolate chips, about 6 oz.**
- **3 Tbs. milk**
- **1 package (8 oz.) cream cheese, at room temperature**
- **¼ tsp. coconut extract**
- **5 cups strawberries, from 2 (16-oz. each) containers**
- **¼ cup apple jelly, melted**

METHOD

1. Preheat oven to 350°F. In bowl, mix cookie crumbs with coconut and butter until combined. Firmly press into bottom and up side of 9-inch tart pan with removable bottom. Bake 10 to 12 minutes or until set; cool completely on rack.

2. In microwave-safe bowl, combine chocolate chips and milk. Microwave on High in 30-second intervals until melted. Stir until smooth; cool slightly. In bowl, on medium speed, beat cream cheese until smooth, 1 minute. Add white chocolate mixture and extract; beat until creamy and well combined.

3. Spread cream cheese mixture over cooled crust. Loosely cover with plastic wrap; refrigerate until set, 4 to 6 hours. Reserve two strawberries; halve remaining. Arrange strawberry halves, cut side down, over filling; brush with jelly. Garnish with reserved strawberries.

NUTRITION: *Cal. 403, Pro. 4 g, Total Fat 25 g, Sat. 16 g, Trans 0 g, Chol. 44 mg, Carbs. 45 g, Sod. 297 mg, Fiber 3 g, Sug. 30 g*

KITCHEN TIP:
BAKE UP LITTLE CUPS OF LOVE
To turn our casserole bake into portable muffins, just divide batter and fruit among 8 to 10 lined muffin cups and bake for 15 to 20 minutes.

Strawberry Biscuit Bake

Delicious topped with a tangy Greek yogurt for breakfast or a cloud of whipped cream for dessert, our biscuit-and-berries dish is sure to be a hit any way you serve it.

ACTIVE TIME: 20 MINUTES
START TO FINISH: 1 HOUR, 20 MINUTES
SERVINGS: 8

- **5 cups strawberries, from 2 (16-oz.) packages, sliced**
- **⅓ cup seedless strawberry jam**
- **3 cups Bisquick baking mix**
- **¼ cup + 2 Tbs. sugar**
- **1 ¼ cups milk**
- **1 egg, beaten**
- **1 cup heavy cream or vanilla Greek yogurt**

METHOD

1. Heat oven to 375°F. Coat 1½-qt. baking dish with cooking spray. In bowl, toss strawberries with jam until juicy. Transfer 1½ cups strawberry mixture to separate bowl; cover and reserve. In another separate bowl, stir together baking mix, ¼ cup sugar, and milk until batter just forms.

2. Spread half of batter in baking dish. Top with remaining strawberry mixture, then remaining batter. Brush top with egg. Bake 28 to 30 minutes until golden brown and toothpick inserted into center comes out clean. Cool on rack.

3. In medium bowl, on medium-high speed, beat cream and remaining 2 tablespoons sugar until soft peaks form. Serve biscuit bake with whipped cream or vanilla yogurt and reserved strawberry mixture.

delicious desserts

Perfect for any night

Elegant enough for entertaining, these irresistible cakes, pies, and other treats are bursting with fresh flavors that welcome spring.

White Chocolate–Raspberry Cheesecake

With two layers of raspberries, this beauty is sure to wow!

ACTIVE TIME: 50 MINUTES
START TO FINISH: 9 HOURS + OVERNIGHT
SERVINGS: 16

- **1 (16.5-oz.) package refrigerated sugar cookie dough**
- **¾ cup all-purpose flour**
- **3 (8-oz.) packages cream cheese, at room temperature**
- **1 ¼ cups sugar**
- **4 eggs, at room temperature**
- **2 tsp. vanilla extract**
- **¾ cup white chocolate chips, melted**
- **¼ cup heavy cream**
- **3 (6-oz.) containers raspberries**

METHOD

1. Heat oven to 350°F. Coat 9x3-inch springform pan with cooking spray. Mix dough with ½ cup flour; divide into two pieces. On floured surface, roll out one dough piece into 10-inch round; fit into bottom of pan, pressing ½ inch up sides. Press remaining dough onto side of pan to make 2-inch tall crust. Coat 16-inch sheet of foil with cooking spray. Press foil, coated side down, onto dough; fill with dried beans. Bake 30 minutes or until foil releases from dough. Remove foil and beans. Bake 12 to 15 minutes until baked through. Cool on rack. Reduce oven temperature to 325°F.

2. On medium speed, beat cream cheese and sugar until smooth. On low speed, beat in eggs one at a time, then vanilla. Add chocolate; beat until smooth. Add cream and remaining flour; beat until smooth. Sprinkle 1 container raspberries on bottom of crust; top with batter. Bake 1 hour. Top with remaining berries. Bake 50 minutes to 1 hour, until center jiggles slightly, tenting with foil if berries start to darken. Turn oven off. Leave cake in oven 1 hour with door closed. Remove; run knife along edges of cake. Cool on rack. Refrigerate overnight. Remove side of pan just before serving.

KITCHEN TIP:
GET A HEAD START ON PARTY PREP
This pretty cheesecake freezes beautifully for up to a month, so it's great to make in advance for Easter or other celebrations. Wrap the cake tightly in several layers of plastic wrap, then foil or freezer wrap, and place in freezer. Thaw in the refrigerator the day before serving.

Pineapple-Carrot Cake Mini Bundts

These wholesome baby Bundts are just right for tucking into a lunch box, or serving with tea or coffee for an afternoon snack.

ACTIVE TIME: 45 MINUTES
START TO FINISH: 2 HOURS
SERVINGS: 12

- **1 cup all-purpose flour**
- **½ tsp. ground cinnamon**
- **½ tsp. baking powder**
- **¼ tsp. baking soda**
- **¼ tsp. salt**
- **⅔ cup packed light brown sugar**
- **¼ cup oil**
- **2 eggs**
- **1 ½ cups grated carrots, from 2 to 3 carrots**
- **1 (8-oz.) can crushed pineapple, undrained**
- **½ cup heavy cream**
- **¼ cup sour cream**
- **2 Tbs. granulated sugar**
- **½ tsp. vanilla extract**

METHOD

1. Heat oven to 325°F. Coat twelve ⅓-cup mini Bundt pans with baking spray with flour. Mix flour, cinnamon, baking powder, baking soda, and salt; reserve. On low speed, beat brown sugar, oil, and eggs until combined. Stir in carrots and pineapple. Beat in reserved flour mixture until blended. Divide among pans.

2. Bake 20 to 25 minutes until toothpick inserted near centers comes out clean. Cool 15 minutes. Transfer from pans to racks; cool completely.

3. On medium-speed, beat heavy cream, sour cream, granulated sugar, and vanilla extract until blended. On medium-high speed, beat until stiff peaks form. Pipe or dollop frosting onto Bundts.

Carrot-Walnut Cake

Our dressed-up carrot layer cake is party-perfect topped with poufs of buttery cream cheese frosting.

ACTIVE TIME: 1 HOUR
START TO FINISH: 4 HOURS, 25 MINUTES
SERVINGS: 16

- **2 ½ cups all-purpose flour**
- **2 tsp. baking powder**
- **1 tsp. baking soda**
- **1 tsp. ground cinnamon**
- **¾ tsp. salt**
- **1 cup packed light brown sugar**
- **3 eggs**
- **¾ cup oil**
- **½ cup milk**
- **2 cups grated carrots, from 3–4 carrots**
- **¾ cup chopped walnuts**
- **1 (8 oz.) package cream cheese**
- **1 cup butter, at room temperature**
- **4 cups confectioner's sugar**
- **2 tsp. vanilla extract**
- **Orange zest strips (optional)**

METHOD

1. Heat oven to 350°F. Coat two 9-inch round cake pans with baking spray with flour. Mix first 5 ingredients. On low speed, beat brown sugar, eggs, and oil until combined. On medium speed, alternately beat in flour mixture and milk until blended. Stir in carrots and walnuts. Divide between pans. Bake 23 to 25 minutes until toothpick inserted into centers comes out clean. Cool 20 minutes. Transfer from pans to rack; cool.

2. On medium speed, beat cream cheese and butter until smooth. On low speed, gradually beat in sugar and vanilla. Transfer to pastry bag fitted with ½-inch round tip. Place 1 cake layer on serving plate; pipe on half of frosting. Top with remaining cake layer. Pipe on remaining frosting. If desired, garnish with zest.

Strawberry-Frosted Chocolate Cupcakes

Delight someone special with these decadent chocolate treats that are extra indulgent topped with rich buttercream frosting.

ACTIVE TIME: 1 HOUR
START TO FINISH: 2 HOURS, 30 MINUTES
SERVINGS: 12

- **¾ cup all-purpose flour**
- **¾ cup unsweetened Dutch-process cocoa powder**
- **¾ tsp. baking powder**
- **⅛ tsp. salt**
- **1 ¾ cups butter, at room temperature**
- **¾ cup packed dark brown sugar**
- **⅓ cup granulated sugar**
- **2 eggs**
- **⅔ cup heavy cream**
- **1 Tbs. white vinegar**
- **2 cups confectioner's sugar**
- **1 tsp. strawberry extract**
- **Pink concentrated food coloring**
- **Icing flower sprinkles**

METHOD

1. Heat oven to 350°F. Line 12 muffin cups with cupcake liners. In bowl, sift together flour, cocoa, baking powder, and salt; reserve. On medium-high speed, beat ¾ cup butter, brown sugar, and granulated sugar until light and fluffy, 2 to 3 minutes. Beat in eggs, one at a time, until blended. Combine cream and vinegar. Beat flour mixture into butter mixture, one-third at a time, alternating with cream mixture, beginning and ending with flour. Divide among liners. Bake until toothpick inserted into centers comes out with moist crumbs, about 22 minutes. Let cool 10 minutes. Transfer from pans to rack; let cool completely.

2. On medium speed, beat remaining butter until fluffy, about 2 minutes. On low speed, gradually beat in confectioner's sugar, then extract. On medium-high speed, beat until light and fluffy; tint with food coloring. Transfer to pastry bag fitted with medium star tip. Pipe on cupcakes. If desired, top with icing flowers.

Frosting and flourishes elevate classic desserts.

Carrot-Pecan Cakelets

Frosting lovers will flip for these delights covered in a cloud of fluffy cream cheese.

ACTIVE TIME: 1 HOUR, 30 MINUTES
START TO FINISH: 2 HOURS, 30 MINUTES
SERVINGS: 20

- **1 (15.25-oz.) package spice cake mix**
- **3 eggs**
- **½ cup oil**
- **2 tsp. ground cinnamon**
- **1 ½ cups grated carrots, from 2 to 3 carrots**
- **½ cup dried mixed fruit, chopped**
- **2 (8-oz.) packages cream cheese, at room temperature**
- **1 ½ cups butter, at room temperature**
- **9 cups confectioner's sugar, from 3 (16-oz.) packages**
- **3 tsp. vanilla extract**
- **1 ½ cups chopped pecans, toasted**
- **Candied carrot rosettes (optional)**

METHOD

1. Heat oven to 325°F. Coat 20 muffin cups with baking spray with flour. On low speed, beat cake mix, eggs, oil, cinnamon, and 1 cup water 30 seconds; on medium-high speed, beat 2 minutes. Stir in carrots and dried fruit. Divide among cups. Bake 22 to 25 minutes until toothpick inserted into centers comes out clean. Cool 15 minutes. Transfer from pans to racks; cool completely.

2. On medium speed, beat 8 ounces cream cheese and ¾ cup butter until fluffy, 2 minutes. On low speed, gradually beat in 4½ cups sugar, then 1½ teaspoons vanilla; on medium-high speed, beat until light and fluffy. Transfer to bowl. Repeat making frosting with remaining cream cheese, butter, sugar, and vanilla.

3. Line 2 baking sheets with waxed paper. Reserve 2½ cups frosting. Place cupcakes bottom side up on baking sheets. Spread remaining frosting over tops and sides of cupcakes. Press pecans onto bottom edges. In batches, transfer reserved frosting to pastry bag fitted with large star tip. Pipe rosettes onto cupcakes. Garnish with carrot rosettes.

Carrot Cake Roulade

This easier-than-it-looks cake roll gets extra zing from freshly grated ginger.

ACTIVE TIME: 45 MINUTES
START TO FINISH: 3 HOURS
SERVINGS: 16

- **¾ cup all-purpose flour**
- **¼ cup cornstarch**
- **1 tsp. ground cinnamon**
- **5 eggs, at room temperature**
- **¾ cup granulated sugar**
- **1 Tbs. grated fresh ginger**
- **2 tsp. vanilla extract**
- **1 cup grated carrots, from 2 carrots**
- **½ cup + 2 Tbs. finely chopped walnuts**
- **6 Tbs. + 3 cups confectioner's sugar**
- **1 cup butter, at room temperature**
- **1 (8-oz.) package cream cheese, at room temperature**

METHOD

1. Heat oven to 375°F. Coat 17x12-inch rimmed baking sheet with baking spray with flour. Line bottom with parchment paper; coat with baking spray with flour. Combine flour, cornstarch, and cinnamon; reserve. With whisk attachment, on medium-high speed, beat eggs, granulated sugar, ginger, and 1 teaspoon vanilla 4 to 5 minutes until thick and light and mixture forms ribbons when lifted. On low speed, gradually beat in flour mixture until just blended. Stir in carrots and ½ cup walnuts. Spread in pan. Bake 15 minutes or until toothpick inserted into center comes out clean.

2. Meanwhile, sprinkle 20x15-inch piece of parchment paper with 3 tablespoons confectioner's sugar. Invert hot cake onto paper; remove pan. Gently remove paper from top of cake. Sprinkle top with 3 tablespoons confectioner's sugar. Starting with short side, roll up cake jelly-roll style with parchment paper. Cool completely on rack.

3. On medium speed, beat butter and cream cheese until light and fluffy, about 2 minutes. On low speed, gradually beat in remaining 3 cups confectioner's sugar and 1 teaspoon vanilla until blended. On medium-high speed, beat until light and fluffy, 2 minutes. Unroll cake; remove paper. Spread 2 cups frosting over top of cake. Starting with short side, roll up cake. Transfer to serving platter. Spread remaining frosting over cake. Sprinkle with remaining chopped walnuts.

KITCHEN TIP:

EASY ROSE GARNISH

For a bakeshop finish, our test kitchen pros make decorative flowers with store-bought tubes of green and orange decorating icing from Wilton. To do, fit green icing with a leaf tip; pipe on leaves. Fit orange icing with star tip; pipe on flowers.

Coconut Cream Pie

Seek out coconut extract for an added boost of flavor or increase vanilla extract to 1½ tsp. if you don't have coconut extract on hand.

ACTIVE TIME: 30 MINUTES
START TO FINISH: 1 HOUR, 4 MINUTES, PLUS COOLING
SERVINGS: 8

FILLING

- **1 large egg beaten with 1 Tbs. water, for egg wash**
- **⅔ cup sugar**
- **¼ cup cornstarch**
- **3 cups whole milk**
- **4 large egg yolks**
- **1 Tbs. unsalted butter**
- **1 tsp. vanilla extract**
- **½ tsp. coconut extract**
- **1 ¼ cups sweetened shredded coconut, divided**
- **Whipped cream for serving**

PIE DOUGH

- **1 ¼ cups all-purpose flour**
- **2 tsp. sugar**
- **¼ tsp. kosher salt**
- **½ cup (1 stick) cold unsalted butter, cut into ½-inch cubes and frozen for 20 minutes**
- **2 tsp. white vinegar or 1 Tbs. vodka**
- **¼ cup ice water, plus more as needed**

FOR PIE

1. Prepare and chill pie dough as directed.
2. On a well-floured work surface, roll out dough to a circle about 12 inches in diameter and ⅛ inch thick. Transfer to a 9-inch pie plate and crimp edges as desired. Freeze for 15 minutes.
3. Preheat oven to 425 F.
4. Line pie shell with parchment paper and fill with pie weights or dried beans.
5. Bake until edges are lightly golden, about 10 minutes. Remove weights and parchment, reduce temperature to 375°F and bake until crust is golden, 15 to 20 minutes longer. Brush bottom of crust with egg wash 5 minutes before crust is finished baking. Cool on wire rack while you prepare the filling.
6. In a medium saucepan over medium heat, combine sugar and cornstarch. Gradually whisk in milk and bring to a simmer, whisking occasionally. Remove from heat.
7. In a medium bowl, whisk egg yolks. Slowly add half of the hot milk mixture to yolks, whisking constantly, then whisk in the rest. Return saucepan to stovetop and bring to a boil over medium heat. Cook, whisking constantly, until thickened, about 1 minute.
8. Remove from heat and stir in butter, vanilla, coconut extract, and ¾ cup of the shredded coconut.
9. Pour filling into prepared pie crust. Cover pie with plastic wrap, pressing it directly on the surface of the custard to prevent a skin from forming. Refrigerate until filling is firm, about 2 hours or up to overnight.
10. When ready to serve, preheat oven to 325°F.
11. Line a baking sheet with parchment paper. Spread remaining ½ cup shredded coconut evenly across prepared sheet; toast until light brown, 3 to 4 minutes. Cool on wire rack.
12. Top pie with whipped cream and sprinkle with toasted coconut.

FOR PIE DOUGH

1. In a large bowl, whisk together flour, sugar, and salt. Add the cold butter and toss it through the flour mixture until it is coated in flour. Using your hands or a pastry blender, cut the butter into the flour mixture until the pieces are about the size of walnut halves.
2. Make a well in the center of the bowl and add the vinegar, followed by almost all of the ice water. Using your hands, toss the flour mixture with the liquid just until uniformly combined, starting gently at first and gradually using a kneading motion. Add more water, 1 tablespoon at a time, if needed, until the dough holds together.
3. Transfer dough to a large piece of plastic wrap. Using the ends of the plastic wrap as handles, gently bring the dough together into a disk about 1-inch thick. Seal plastic wrap tightly around the dough. Refrigerate at least 2 hours or up to overnight.

Berry-Lemon Tart

Refrigerated cookie dough makes a crisp crust for our citrus-infused cream and berry tart—any fresh fruit would be just as delicious.

ACTIVE TIME: 20 MINUTES
START TO FINISH: 35 MINUTES + OVERNIGHT
SERVINGS: 6

- **⅔ of (16.5-oz.) package refrigerated sugar cookie dough**
- **¼ cup flour**
- **¾ cup blueberry preserves**
- **1½ cups heavy cream**
- **¼ cup granulated sugar**
- **⅓ cup lemon curd**
- **3 cups blueberries**

METHOD

1. Heat oven to 350°F. Coat 10½x7-inch tart pan with removable bottom with cooking spray. In bowl, combine cookie dough and flour; knead until just blended. Press into bottom and up sides of pan; chill 30 minutes. Coat one side of 15x10-inch sheet of foil with cooking spray; place over dough, greased side down. Fill foil with dried beans or pie weights. Bake until edges are lightly browned and foil releases easily, 15 to 20 minutes. Remove foil and beans. Bake tart shell until cooked through, 5 to 7 minutes. Let cool.

2. Spread ¼ cup blueberry preserves over bottom of crust. On medium-high speed, beat heavy cream and sugar until stiff peaks form, 2 to 3 minutes. In separate bowl, stir lemon curd until smooth; fold in whipped cream. Spread in tart shell. Cover; chill overnight.

3. In microwave-safe bowl, microwave 1 tablespoon water and remaining preserves in 10-second intervals, stirring, until melted. If necessary, add additional 1 tablespoon water until pourable. Arrange blueberries over tart; drizzle with preserve mixture.

NUTRITION: *Cal. 397, Pro. 3g, Total fat 19g, Sat. 11g, Chol. 57mg, Carb. 56g, Sod. 90mg, Fiber 1g, Sug. 42g*

Honey Ricotta Cheesecake

Our honey-sweetened graham cracker crust, tangy pineapple jelly topping, and toasted almonds combine to give this classic dessert a sophisticated flavor and stunning look.

ACTIVE TIME: 30 MINUTES
START TO FINISH: 12 HOURS, 30 MINUTES
SERVINGS: 12

- **1 ½ cups graham cracker crumbs**
- **3 Tbs. butter, melted**
- **4 Tbs. honey**
- **2 (15-oz.) containers ricotta cheese**
- **2 (8-oz.) packages cream cheese, at room temperature**
- **1 ¼ cups sugar**
- **4 eggs**
- **2 Tbs. all-purpose flour**
- **¾ cup pineapple juice**
- **1 tsp. unflavored gelatin**
- **¼ cup sliced blanched almonds, toasted**

METHOD

1. Heat oven to 325°F. Wrap outside of 9x3-inch springform pan with foil; coat inside of pan with cooking spray. Mix crumbs, butter, and 2 tablespoons honey; press into pan bottom. Bake 8 to 10 minutes, until golden.

2. In food processor, process ricotta, cream cheese, and sugar until smooth. Add eggs and flour; process until smooth. Pour into crust. Bake 1 hour, 45 minutes to 1 hour, 55 minutes, until slightly jiggly in center. Turn off oven; leave cake in oven with door closed 1 hour or until center is set. Cool on rack. Run knife around edge to loosen. Cover and refrigerate overnight.

3. In bowl, mix 2 tablespoons pineapple juice with gelatin; let stand 5 minutes. In pot over medium heat, warm remaining pineapple juice and honey. Stir in gelatin mixture; cook until dissolved. Cool completely. Pour pineapple mixture over cheesecake; sprinkle with almonds. Cover; and refrigerate 2 hours or until set.

Raspberry and lemon combine in a party-perfect dessert.

Pink Lemonade Cream Cake

Pink candy curls and raspberry whipped cream dress up a simple cake mix for a wow-worthy dessert.

ACTIVE TIME: 50 MINUTES
START TO FINISH: 4 HOURS
SERVINGS: 16

- **1 (15.25-oz.) package yellow cake mix**
- **½ cup oil**
- **3 eggs**
- **1 Tbs. grated lemon zest**
- **1 Tbs. lemon extract**
- **1 cup bright pink candy melts**
- **½ cup + ⅓ cup seedless raspberry jam**
- **2 cups heavy cream**
- **1 Tbs. sugar**
- **2 tsp. raspberry extract**

METHOD

1. Heat oven to 350°F. Coat two 15x10½-inch rimmed baking sheets with cooking spray and line bottoms with parchment. Prepare cake mix according to package directions, using 1 cup water, oil, and eggs. Beat in lemon zest and extract. Evenly divide between pans. Bake 10 to 12 minutes or until toothpick inserted into centers comes out clean, reversing pans halfway through baking. Cool 10 minutes. Transfer to racks; cool completely.

2. In microwave-safe bowl, microwave candy melts in 15-second intervals until smooth, stirring. Pour into container about 5x2x1½-inches. Refrigerate until set, about 1 hour. Remove; let it come to room temperature.

3. Remove candy melt bar from container. Using vegetable peeler, scrape sides of bar to make curls; reserve. Stir ½ cup jam until smooth; on high speed, beat jam with cream, sugar, and raspberry extract until stiff peaks form. Remove parchment paper from cakes. Transfer 1 cake to serving platter. Stir remaining jam; spread over cake. Spread half of whipped cream mixture over jam. Top with remaining cake layer; refrigerate until cream is firm, about 1 hour. Spread with remaining whipped cream. Garnish with candy curls.

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Blueberry-Lemon Scones

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the zine group

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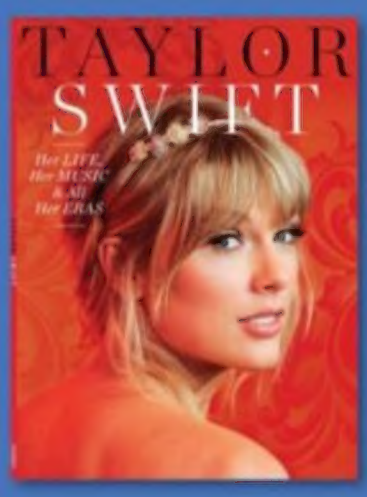

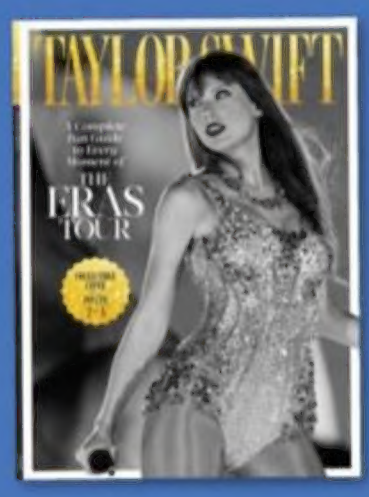

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